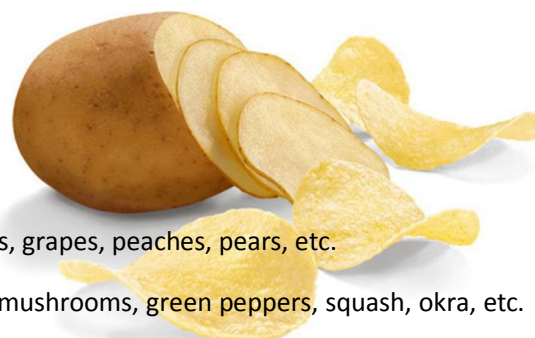


Vacuum fryer VF10TS

The structure of VF10TS

Vacuum fryer VF10TS is made up of vacuum frying tank, frying and de-oil basket, driving motor, vacuum system and oil circulation system. This equipment adopts advanced technique completely, while ensuring the quality of equipment manufacturing, it also greatly considers the requirements of energy conservation and environmental protection. Through PLC and touch screen (HMI), a complete automatic control mode is implemented. It is fully suitable for laboratory testing of various samples, as well as the processing of small batch products.

Vacuum frying machine is deep-fried and dehydrated in vacuum environment, It can reduce the damage of the nutrient content effectively, the product expansion effect is good, the color preserving fragrance, crispy and delicious. Fried in 80 ~ 120 °C temperature control, greatly reduce harmful substances produced products. Deep frying and centrifugal oil removal are completed in vacuum condition. The minimum oil rate of finished product can be controlled within 20%.



The equipment can be processed

- Fruit: apples, bananas, kiwi, pineapple, persimmon, strawberries, grapes, peaches, pears, etc.
- Vegetables: tomatoes, sweet potatoes, potatoes, green beans, mushrooms, green peppers, squash, okra, etc.
- Dried fruits: Apple, Strawberries, Peach, Durian, Jackfruit, peanuts, dates, etc.
- Aquatic products and animal and poultry meat.

Product technical parameters

Product model	VF10TS	Loading capacity (Kg/batch)	2~4
Basket volume (L)	Appx. 10	Process Time (min/batch)	Depends on raw material
Working pressure (Pa)	Absolute pressure 500~1000Pa	Frying temperature (°C)	Ambient Temp. ~120
Heating source	Steam	Steam consumption (Kg/h)	36
Install power (Kw)	6Kw 380v 50Hz	Centrifuge speed RPM	<600
Dimension (mm)	2500x1500x2300	Chilling water needed (T/h)	0.5