

Popular Conveyor Continuous Fryer Machinery Chicken Fillet Frying Machine

Especificaciones :

Nombre de la marca	LOYAL Chicken Fillet Frying manufacturing equipment
Cantidad minima para ordenar	1set
Términos de pago	D/P,T/T,
Capacidad de suministro	20Days of Continuous Fryer Machinery
detalles del empaque	Export-compliant frying equipment packaging
Team	Fryer Machine Technical Team
Sales Team	Fryer Machine Process Technology Engineer

Introducción detallada :

Technical Parameters And Price Of Chicken Fillet Fryer

The popular conveyor continuous fryer machinery chicken fillet frying machine can use electricity, oil, gas and coal heating. To prevent excess oil oxidation, our chicken fillet frying machine heat central section of oil layer, and control the temperature of upper and lower layer oil. Continuous chicken fillet deep fryer machine plant have double layer belt can fry the products evenly, the products frying between two layers of wire belts, so that they can not run away freely.

This machinery is tailored for businesses aiming to optimize their frying processes for chicken fillets, ensuring a consistent and delicious outcome with every batch. Its conveyor system allows for continuous frying, making it an ideal solution for establishments with high-volume production needs. The machine's design prioritizes uniform cooking, minimizing the need for manual intervention and ensuring each chicken fillet is cooked to perfection.

Technical Parameters And Price Of Chicken Fillet Fryer

Technical Parameters And Price Of Continuous Chicken Fillet Frying Machine			
Type?	Drying Oven	Application:	Fryer
Condition:	New	Place Of Origin:	Sha
Brand Name:	LY	Voltage:	380V
Power:	20-200kw	Dimension(L*W*H):	8640
Key Selling Points:	High Productivity	Warranty:	1 Year
Applicable Industries:	Food & Beverage Factory, Farms, Food & Beverage Shops	Marketing Type:	Ordinary
Price Cost:	4,500USD--20,000USD	Core Components:	Motor



**Parts Of Conveyor Continuous Fryer Machinery Chicken Fillet Frying Equipment
Siemens Motor Of Popular Conveyor Continuous Fryer Machinery Chicken Fillet Frying Machine**

Siemens Motor Of Continuous Chicken Fillet Frying Machine

1	Package Level 1 Units:	0 Carton
2	Product Name:	3-Phase Squirrel Cage Mo
3	Product Net Weight:	5.9 Kg
4	Product Type:	3Aa2__M3Aa_Ie2_Aa
5	Scip:	27ac6190-e1ce-4080-8654
6	Selling Unit Of Measure:	Piece
7	Standards:	Iec 60034-1

The Working Principle Of Popular Conveyor Continuous Fryer Machinery Chicken Fillet Frying Machine

Fryer continuous chicken fillet frying machine uses heat-conducting oil burning furnace and selects cycle heating style, our popular conveyor continuous fryer machinery chicken fillet frying machine can adopt many kinds if energy such as coal burning, gas burning and oil burning.

Popular conveyor continuous fryer machinery chicken fillet frying machine selects and uses optimized structure, reduces oil filling, and has high turnover rate of frying oil.

During the frying process, chicken fillet frying machine introduces developing filtering system, which can remove the residue quickly, keep the oil fresh all the time, completely solve the problem of edible oil going bad, environment protecting sanitation, energy and cost.

Configuration: automatic oil-temperature controlling system, hydraulic lifting system, guipure transferring system, heating system, automatic filtering system.

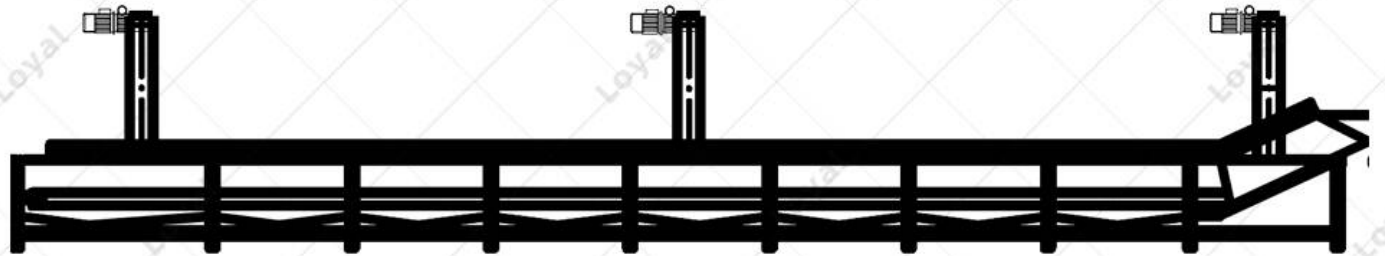
How To Choose Popular Conveyor Continuous Fryer Machinery Chicken Fillet Frying Machine ?

The Models Of Gas/Diesel Fryer Continuous Chicken Fillet Frying Machine

Model	Electric (Gas/Diesel) Consumption	Output	Heating Temperature	
LY-1	60kw	300kg/h	250°C	3
LY-2	96kw	400-500kg/h	250°C	4
LY-3	20.5m ⁸ /h(Gas); 15kg/h(Diesel)	300kg/h	250°C	3
LY-4	35m ⁸ /h(Gas); 8-41kg/h(Diesel)	400-500kg/h	250°C	4
LY-5	45kw	60-80kg/h	250°C	2

The Layout of Continuous Chicken Fillet Frying Machine

Automatic popular conveyor continuous fryer machinery chicken fillet frying machine is made of food grade stainless steel, consists of lifting system, conveying system, gas heating system, blowdown system, oil circulation system, smoke exhaust system and electric control system.



CAD Of Continuous Chicken Fillet Frying Making Machine

The Application Of Popular Conveyor Continuous Fryer Machinery Chicken Fillet Frying Machine

1. Cooked wheaten food: fried dough twist, rice crust, honey food, Honey Mito, deep-fried dough sticks, Fried Glutinous Rice Balls with Sesame, gluten, polished glutinous rice stick, caramel treats, thin fried dough twist, etc.
2. Meat: braised chicken (coloring), pressed salted duck (coloring), braised pork, ball, sliced dried beef, streaky pork, drumstick, pig's feet, etc.
3. Nut fruits: groundnut kernels, green soya bean, broad bean, sunflower seed.
4. Bean products: dried tofu, bean curd, fish bean curd, bread made by tofu.
5. Marine food products: various fish, peeled prawns, scallop, mytilidae, aberdeen fish, squid rings, squid.
6. Miscellaneous: vegetable pie, tempura, eggplant box, lotus root box, various fried puffed food with syrup and paste.



Samples Of Continuous Chicken Fillet Frying Equipment

What Is Advantage Of Popular Conveyor Continuous Fryer Machinery Chicken Fillet Frying Machine?

The Advantage Of Chicken Fillet Frying Machine

- 1 The popular conveyor continuous fryer machinery chicken fillet frying machine not only keep the product quality, prolong shelf life, but also bring higher dosage value to the product.
- 2 The advanced mechanical configuration and control always maintains a good working condition, the output, but also makes the product quality stable, and the color, aroma and taste are unified.
- 3 The chicken fillet frying machine automatically filters, without frequent oil changes, which can greatly reduce the consumption of frying oil. The oil consumed by the product during frying is equivalent to the oil absorbed by the product.

Features&Advantages of Continuous Chicken Fillet Frying Machine

Features&Advantages Of Automatic Chicken Fillet Fryer

- 1 Chicken Fillet Frying machine is suitable for continuous food production with high output.
- 2 The chicken Fillets are layered between upper and lower mesh belt so as to avoid floating when they are fried in frying oil.
- 3 The transmission system of the chicken Fillet frying machine is designed as frequency conversion speed regulation, this can help the operator to control the frying time freely.
- 4 The popular conveyor continuous fryer machinery chicken fillet frying machine is equipped with an automatic lifting system, help the mesh belt to be cleaned more easily.
- 5 Automatic scraping system can continuously take away the oil residue produced in the frying process from the bottom, this can keep the frying oil clean and extend the service life of frying oil.
- 6 Multi group temperature control system, can save more electricity consumption.
- 7 Unique temperature control panel, make operating easy, simple and safe.



Application Of Continuous Chicken Fillet Frying Making Machine

Which Market Did The Loyal Industrial Chicken Fillet Frying Machine?

Customer Have Formula Request Of Continuous Chicken Fillet Frying Machine Manufacturers

- 1 America 600KG/H Continuous Continuous Fryer Chicken Fillet Frying Machine
- 2 200KG/H PLC Control Automatic Continuous Fryer Chicken Fillet Fryer For Sale In Puerto Rico
- 3 300KG/H Industrial Continuous Chicken Fillet Frying Machine For Sale In Bolivia Factory
- 4 800KG/H Dough Snack Fryers For Sale In Argentina
- 5 100KG/H Fully Automatic Industrial Continuous Dough Snack Fryers For Sale In Benin
- 6 500KG/H PLC Control Fully Automatic Industrial Continuous Dough Snack Fryers For Sale In Territory
- 7 200KG/H PLC Control Popular Conveyor Continuous Fryer Machinery Chicken Fillet Frying Machine

Cooperated Customer For Laboratory Machine Of PLC Control Continuous Fryer Samosa Machine

- 1 Senegal 200KG/H Industrial Continuous Dough Snack Fryers
- 2 100-200KG/H Industrial Continuous Dough Snack Fryer For Sale In Côte d'Ivoire
- 3 300-400KG/H Industrial Continuous Dough Snack Fryer For Sale In Sold In Russia
- 4 500KG/H Industrial Continuous Dough Snack Fryer For Sale In Sold In Denmark
- 5 600KG/H PLC Control Continuous Dough Snack Fryer For Sale In Dominica
- 6 100-200KG/H Industrial Continuous Dough Snack Fryer For Sale In Egypt
- 7 300-400KG/H Industrial Continuous Dough Snack Fryer For Sale In Sold In Ethiopia

Cooperated Customer With Fully Automatic Dough Snack Line Technology In 2021

- 1 Nigeria 500KG/H Fully Automatic Dough Snack Line
- 2 Austria Sells Fully Automatic Industrial Continuous Dough Snack Fryers Plant 1000KG/H
- 3 Industrial Continuous Dough Snack Fryer For Sale In Pakistan 100KG/H
- 4 100KG/H Fully Automatic Industrial Continuous Dough Snack Fryers Line For Sale In India
- 5 200KG/H Industrial Continuous Dough Snack Fryers For Sale In Israel
- 6 200KG/H PLC Control Continuous Dough Snack Fryers For Sale In Jamaica

FAQ:

Should Chicken Fillet be deep fried?

Chicken Fillet frying is the correct method, because during the frying process, the Chicken Fillet can be locked in the fragrance, crispy on the outside and tender on the inside, which is welcomed by many people.

What oil do you fry Chicken Fillet in?

Regarding the use of some, it is best to use the oil according to the local custom, which is more consistent with the local taste and easier for people to accept.

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