

Vacuum Frying Machine Catalog

Grace Li Overseas Customer Service

Qingdao Liuyi Machinery Co., Ltd.

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Qingdao Liuyi Machinery Co., Ltd. leads the' green revolution ' of fried snack foods.

Our company is located in Qingdao, a beautiful coastal city. Our most advanced technology fully Automatic Vacuum Frying Machine has greatly increased the economic value of fruits and vegetables, which deserves high reputation from our customers.



Liuyi Machinery can provide customers with one-stop service such as design, installation, testing, training and other after-sales services. We are committed to solving various problems in food processing for our customers and achieve win-win success.

SPECIFICATIONS				
Model	VF-LY50	VF-LY100	VF-LY200	
Raw Material Input	30kg-50kg	80kg-100kg	170kg-200kg	
Machine Material	food grade SS304	food grade SS304	food grade S304	
Basket size	Ф600mm*H500mm	Φ750mm*H530mm	Ф1200mm*H600mm	
L*W*H	1400*3500*2500mm	1800*4000*2900mm	2500*4500*3100mm	
Oil Volume	300-500kg	600-800kg	1000-1200kg	
Vacuum Degree	0.096-0.098mpa	0.096-0.098mpa	0.096-0.098mpa	
Steam Pressure	4-8kg	4-8kg	4-8kg	
Frying Temperature	75-110℃	75-110℃	75-110℃	
Oil Pump	3kw	5.5kw	7.5kw	
Vacuum Pump	7.5kw	11kw	15kw	
Roots Pump(certain place suggested)	3kw	3kw	3kw	
Electric motor for Frying and De-oiling	1.5kw	2.2kw	3kw	
Batch time	30-150min	30-150min	30-150min	
Heating Method	steam/electricity/thermal oil	steam/electricity/thermal oil	steam/electricity/thermal oil	
Total Power Required	15kw	22kw	30kw	
Voltage and Frequency	as per different country	as per different country	as per different country	
Boiler	200kg/H	200kg/H	300kg/H	

Specifications for vacuum frying machine:



Specifications for vacuum oil filter tank:

SPECIFICATIONS			
Model VFF-LY1200		VFF-LY1600	
Diameter	Φ1200mm	Φ1600mm	
Machine Material	food grade SS304	food grade SS304	
Height	1500mm	2600mm	

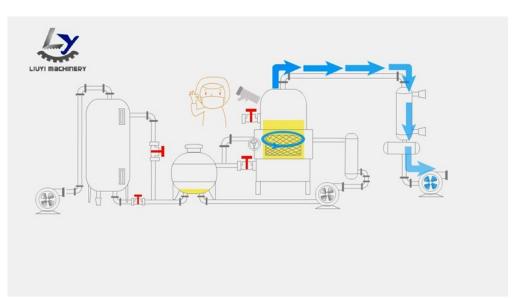
Whole Working Process

1. Frying Steps

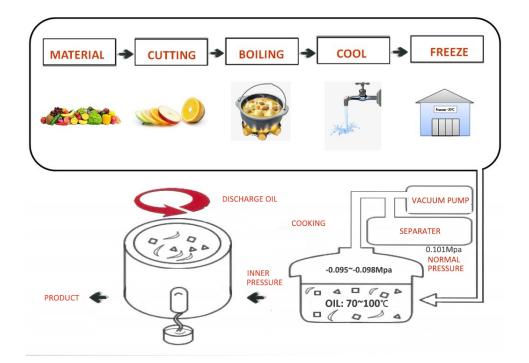
putting material in-vacuuming by pump--heating ($\pm 90^{\circ}$ C)--putting oil in--frying--putting oil out--swing the fried chips and make the oil out--breaking vacuum--taking out the product.

2. Oil Cleaning Steps

putting water in the cleaning oil tank--vacuuming by pump--putting oil in cleaning oil tank--heating the oil and water--taking out the water with dirty oil.







Liuyi Vacuum Frying Machine Advantage

- 1. The heating speed is fast, only need 8-13mins to reach required temperature. The oil cycle area is 35-40m³.
- 2. Fully automatic computer control from feeding to de-oiling. 1 person can operate 5 sets.
- 3. Equipped most advanced vacuum pump, including our own design. The vacuum degree can be maintain -0.098mpa all the time. The noise can be controlled below 60db.
- 4. The de-oiling speed is 300r/min. It also can be changed according to different products.
- 5. Reasonable oil inlet design keep the even oil washing. The product has good color.





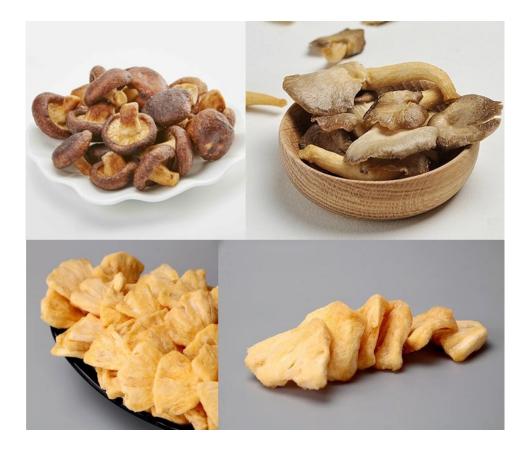
Applications:

1) Fruits: Apple, Banana, Pineapple, Peach, Jackfruit etc.

2) **Vegetables:** Okra, Carrot, Pumpkin, Snap bean, Sweet potato, Taro, Potato, Garlic, Green Pepper, Onion, etc.

- 3) Nuts: cashew nut, Peanut, etc.
- 4) Seafood: shrimp, crab, fish, etc.
- 5) Poultry.











Technology change life. We will bring technology into more and more food processing enterprises. Welcome to Qingdao Liuyi Machinery Co., Ltd.!

Welcome to visit our factory and make frying test! If you have any questions, please feel free to contact me.

Best Regards