

FRYING MACHINE AND TUNNEL OVEN

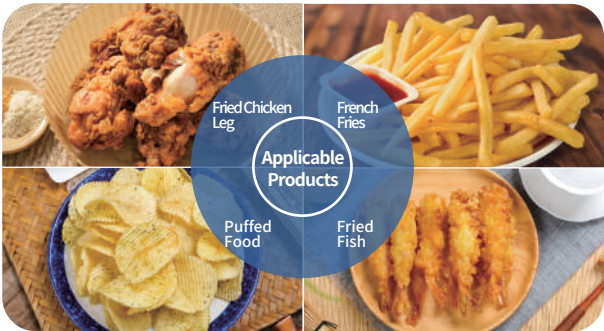


Product

JET Technology's new type frying machine is a smokeless,multipurpose,immersed food processing equipment,The working principle:heat cooking oil to a suitable temperature for frying by means of electricity,gas,heat transfer oil and etc.,and let products pass the frying area in the immersed way so as to quickly complete the process of shaping,puffing,curing and dehydration and finally ensure that the product meets the technological requirements of fried food.

Product Application

JET Technology's new type frying machine can be applied to all common products: nuts, puffed food,flour products,meat products,aquatic products,soy products, ready-to-eat food,quick-frozen prepared products,especially for poultry and puffed food.



Product Features

- 1.Unique oil temperature control system
Product quality is determined by many factors,the quality of the fat directly determines the quality of the product;- JET new fryer,using an unique oil temperature control system;
Control the temperature of grease and mild change,to avoid grease rancidity caused by rapid changes in temperature.
- 2.Efficient dregs removal system
JET new type deep fryer is equipped with high efficient dregs removal system,which can deal with dregs residue efficiently and quickly, and the performance of dregs removal system will directly affect the quality of the product and the stability and safety of the equipment.
- 3.Safe and hygienic convenient operation
All areas of the new fryer can be cleaned,including the lid and the smoke pipe;CIP automatic cleaning system is optional to ensure hygiene and safety.
- 4.Unique steam layer design
JET new fryer adopts sink sealing structure to reduce the contact between oil and air,sealing off all the condensate,better for the grease,safer for the product.
- 5.Simple design for easy adjustment
The distance between the optional product conveyor belt and the pressurized material mesh belt can be adjusted,so that the products can be changed quickly.At the same time to ensure that the new fryer low oil storage and quick oil change.
- 6.Optional components to meet a variety of needs
External oil filtration system,Teflon mesh belt with external adjustment,oil mist elimination device and so on.



Technical Specifications

Model	Dimensions	Net Width Of Belt A (mm)	Equipment Power (kw)		Capacity (kg)		Mesh Belt Load kg/m ²	Setting Temperature °C	Products 28g	Heating Time (25-250s)	Minimum Fuel Volume: Liters Above Teflon (25mm)
	(mm)		Lowest	Highest	Low Power	High Power					
JME60-60	6000*2050*3950	600	130	160	700	900	13.2	185	Naked Chicken Wings	90	950
JME70-90	9000*2150*3950	700	280	350	1400	1600	13.2	185	Naked Chicken Wings	90	1500
JME80-80	8000*2250*3950	800	280	350	1350	1550	13.2	185	Naked Chicken Wings	90	1500
JME80-90	9000*2250*3950	800	330	410	1600	1800	13.2	185	Naked Chicken Wings	90	1700
JME100-90	9000*2450*3950	1000	390	495	1900	2100	13.2	185	Naked Chicken Wings	90	2060

Model	Dimensions L*W*H	Net Width Of Belt A (mm)	Equipment Power (kw)		Heat Transfer Oil Flow Rate: L/min		Capacities (kg)	Setting Temperature °C	Products 21g	Heating Time (25-250s)	Minimum Fuel Volume: Liters Above Teflon (25mm)
	(mm)		Lowest	Highest	Lowest	Highest					
JMO60-60	6000*2350*3950	600	190	210	300	340	600	185	Fried Chicken	30	950
JMO70-90	9000*2450*3950	700	410	460	650	730	1300	185	Fried Chicken	30	1500
JMO80-80	8000*2550*3950	800	410	460	650	730	1250	185	Fried Chicken	30	1500
JMO80-90	9000*2550*3950	800	470	530	760	850	1500	185	Fried Chicken	30	1700
JMO100-90	9000*2750*3950	1000	580	650	920	1040	1800	185	Fried Chicken	30	2060

Variable

Infeed & Outfeed direction, Tier spacing, Fan quantity, Total tiers, Rotation direction, Belt width.