vacuum fryer with blancher

Model: VFB 20

The VFB 20 is designed to process a wide range of products such as **potatoes, carrots, onions, celery, beetroots and many other fruits or vegetables for making snacks, chips**. This device allows you to experiment with a wide range of food products with its versatility of use.

Complex unit is intended for the heat treatment of foodstuffs:

- blanching
- drying
- vacuum frying (snacks, chips)

The complex consists of three working containers: for blanching, frying and oil storage.

The device is equipped with:

- a vacuum pump
- the heating system
- a filter system
- a system for removing excess fat - centrifuges
- a condensing system
- pipe system with the oil pump
- automatic control system

Benefits of blanching

Blanching in hot water for a short period of time allows you to significantly improve the consumer properties of a ready product by deactivating enzymes. The outside appearance of the product is improved and it acquires a brighter color, stronger taste and smell (these features are not lost during frying).

The role of vacuum in producing snacks

Vacuum drying and frying is **an alternative method of making high-quality fruit and vegetable chips**. Our professional staff's knowledge, experience, and expertise allow them to manufacture the very best equipment in this area.

The main details that determine a product's **quality are its structure, color, taste, and oil content**. Under vacuum processing, the product's structure is not harmed, as it is not subjected to mechanical action. Frying is carried out at low pressure, which lowers the temperature that the oil boils at. This allows you to **produce snacks at low temperature**, which makes the end result crunchy but preserves the natural color, taste, and nutritional properties.

The removal, by means of vacuum, of air and oil from the pores in the product brings a number of advantages. The lack of air in the snack's pores during processing lowers the time needed to prepare it, which boosts your output. Removal of oil from pores after frying gives a high-quality finished product, with a minimal oil content – compare this to the standard processing approach in an atmospheric fryer where the oil content can reach 30–40%.

The vacuum drying and frying technology developed by our company's experts, allows you to offer consumers a **healthier and delicious product**. This is especially relevant today for consumers who care about good nutrition.

An important detail to know about vacuum processing of chips and other snacks, is that **frying at low pressure** is carried out at low temperature and requires less oil. As a result, the snack that **results will not contain acrylamide and other carcinogens**. Retaining the **natural taste and color of fruit, vegetable, and other chips** lets you reduce the amount of taste enhancers and food coloring applied, or avoid using them at all.
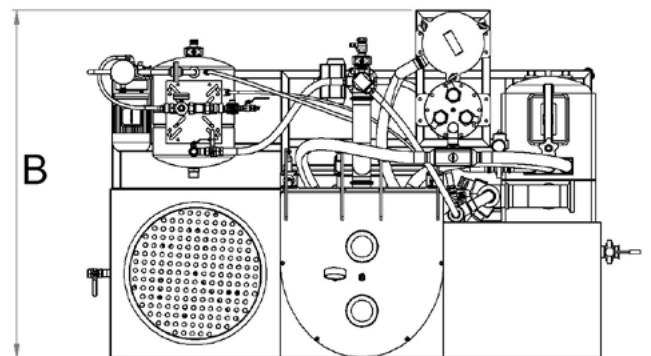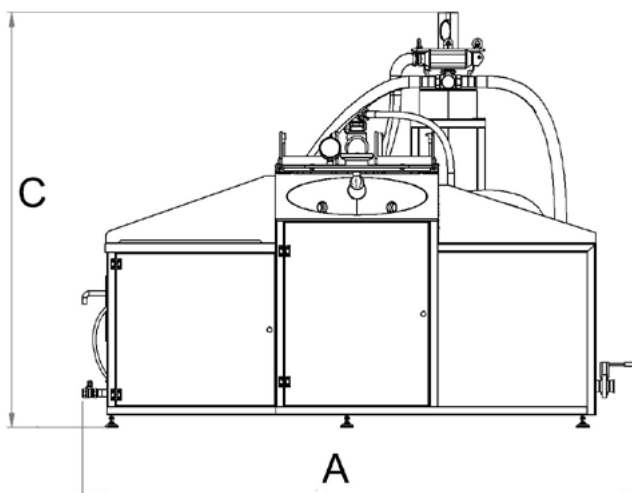
A: length, mm	2 576
B: width, mm	1 623
C: height, mm	1 937

without the dimensions of the electric control cabinet

Your new product will be:

- **Nutritious**
- **Economical**
- **Delicious**
- **In demand**
- **Innovative**

The compactness and multiple usabilities of the device allow the use of a vacuum fryer with blancher even for smaller operations for the production of food products, but also for special experimental laboratories for large-scale manufacturers of food products.

The fryer is equipped with an **automatic control system via the PLC controller**. The operator and control system has 2 adjustment modes: automatic, manual.

Automatic mode allows easy and safe operation of the device based on pre-programmed product recipes.

The manual mode allows you to control the functionality of the system itself and its unit, but also to test new variants of production recipe. This mode opens possibilities for your creativity and to innovative products, but also for research work in a laboratory environment.

The automatic cleaning system is undoubtedly a great advantage for easier use and maintenance of the device.

"The most important feature of the device is the excess fat removal system that gives you the opportunity to get **a "dry" product directly after processing**."

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