

vacuum fryer for fruit chips

Model: SnackPro Line



SnackPro Line is designed for producing fruit chips such apple chips, banana chips, or vegetable and potato chips. It includes such processes as preliminary washing, whole potato washing, cleaning, slicing, frying. At the end of the process, you get ready-made chips prepared for packaging. We even offer packaging machines for your fruit chips.



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When fried fruit is fried under low-temperature, it differs from the standard frying process. Under vacuum, the raw material is dried out at 80-110 °C, which reduces the damage of nutrients required for producing high-quality food. Under the vacuum, the water in the intercellular space is very quickly vaporized and expanded. The product retains pleasant color and taste, it is crisp and appetizing.



Fruits such as apple and banana possess high nutritional value. Nevertheless, they have a short shelf life and limited conditions for transportation. They produce vast amount of waste. To preserve fresh fruit for a long time, a new method of food processing was discovered - vacuum fruit frying machine.



Advantages of Vacuum Fryer for making Fruit Chips

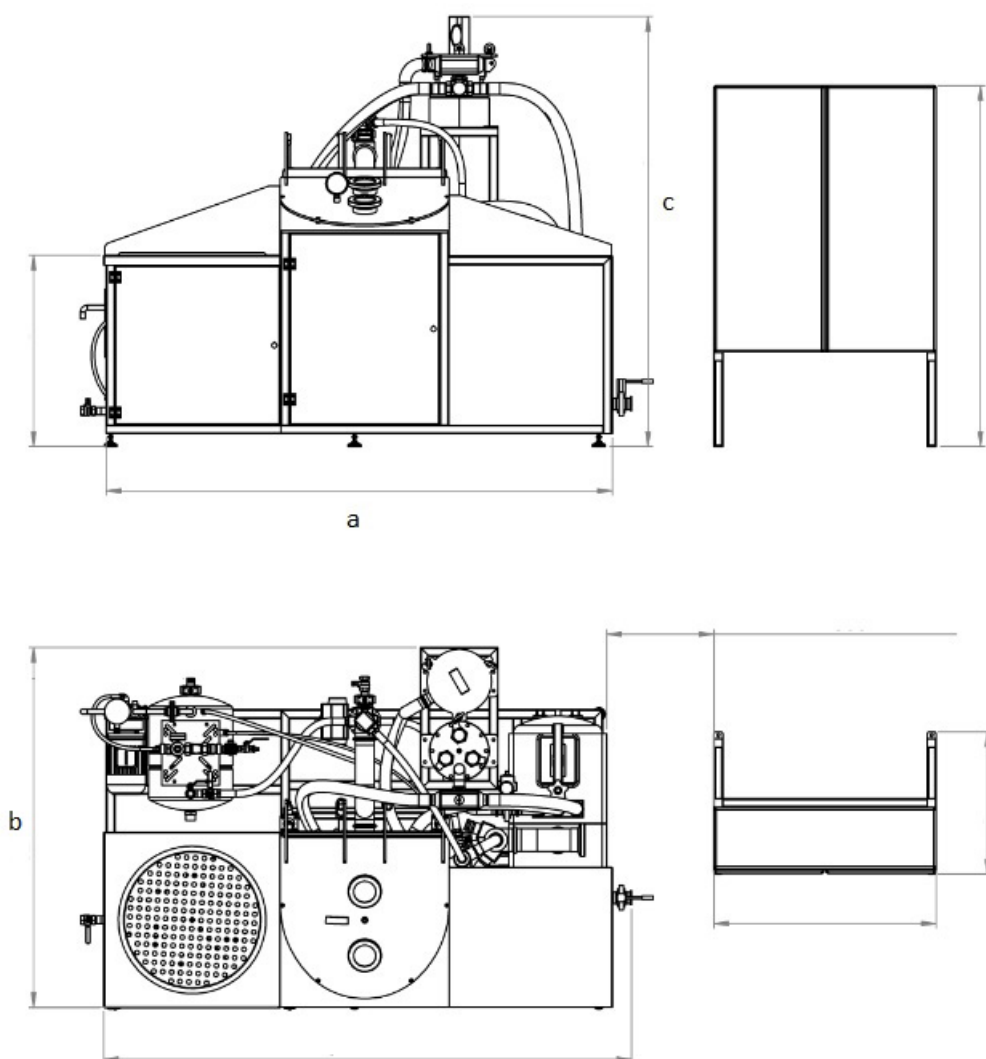
1. Preservation of the nutrients, natural color, and tastes of fresh fruit
2. Low fat, low calorie content and high cellulose content. The oil content is low than conventional fried food.
3. No carcinogens like 3-4 benzo and no acrylamide
4. Extended shelf life

Complete snack pro line includes:

1. Drum washer with conveyor
The product is loaded into the washing machine mechanically, after processing (washing) the product is unloaded using a conveyor elevator.
2. Flow divider
Mechanical control for adjusting the direction of the product to the potato peeler section.
3. Potato peeler
The machine is designed for processing (scratching, peeling and washing) potatoes and root vegetables.
4. Feeding conveyor with hopper
5. Cutting machine for vegetable
The processed product, cut into pieces of potatoes.
6. Washing machine
Washing machine hydrocyclone type for removing starch from potato.
7. Screw blancher
Inside the chamber is placed a large diameter screw, which is immersed in the working chamber. The product is moved by screw in the unloading direction.
8. Dewatering conveyor
The section is designed for drying the product after blanching. The operation removing the maximum amount of moisture due to intensive blowing of the product from each side.
9. Fryer with blades
The product is moved by the constant oil flow as well as with the help of paddles, which move the product towards the discharge zone, as well as carefully stir the product for a uniform heat treatment.
10. Cooling conveyor
Conveyor is used to removing oil after frying from the product.

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Safety:

The SnackPro Line is equipped with several levels of protection against overheating. The continuous intensive circulation of oil eliminates the possibility of local overheating and guarantees that the set temperature is maintain across the entire volume of the oil in the system. The efficient continuous circulation of oil is performed with the help of a special immersible pump for high-temperature liquids. The pump has no seals, which ensures a high level of safety and wear-resistance. A further distinctive feature of the applied pump is that it can run dry when there is no oil in the system for a short while.

Model	VF 20
Capacity	20 l
A width	2279 mm
B lenght	1621 mm
C height	1937 mm

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