



AGICO GROUP

Anyang General International Co., Ltd

-Manual of Peanut Fryer

Synopsis

- ❖ The series machine is made type for hotel, rummery, fried chicken shop, rest house, unit/academy/corporation refectory, fried foods corporation and multiple shops.
- ❖ Whole machine or the parts closed to materials is high quality stainless steel with consummate technics and durable structure.
- ❖ The machine adopt to brainpower digital data service temperature display, convenience and practical.
- ❖ The machine adopts to a way of filtrated automatically the oil draff, avoid to the acid number is raise and there bring blacking, in this way, there will reduce a large of working lampblack.
- ❖ The machine adopts to control divisionally temperature, it can separate effectively out bad oil, and in order the machine can fry manifold material and not collude with other taste.
- ❖ The machine equip protector for creepage, please set one's heart at rest to use it.

Technics introduced

The series fryer is a smokeless type, multifunctional frying equipment, its strongpoint is as follows:

All-purpose: The technics is use the limit place control and control divisionally temperature, let animal oil from fried meat to gravitate to below of vegetable oil by the different of proportion between animal oil and vegetable oil, in this way, the oil is clean in middle and topper floor, then the machine can fry manifold material and not collude other taste. The multifunctional frying

equipment can add your business scope.

Improving quality: the technics can control the oil content of product, let fried products not only have good taste, flavour, appearance, but also improve the quality of products and extend the life of products.

Saving oil: The technics adopts to heat the middle floor of oil for controlling the ground and topper floor, it can reduce the oxidation of oil, restrain the oil's Acid value, in order extend the life of fried oil. By our test for oil, its peroxide value and other testing result all reach to official standard, and saving fried oil about 50%.

Environment protection: The test average of lampblack from fryer is 3.16mg/m³ by Environmental Monitoring Station, it also is body health and environment protection under favor of so operation condition. The fryer can filtrate off oil draff, and control temperature automatically, in this way, the fried product not be burnt or carbonized, restraining carcinogen, protecting the consumption's health.

Energy saving: the idiographic technics and scientific frame can help user to save electricity, gas, coal etc.

Technical Parameter

- ❖ Dimension: 2500x1500x2000mm
- ❖ The power of galvanothermy tube: 39-60KW

Installation

1. Put fryer to smooth floor, and connecting earth wire to earth, then put frying oil into frying boiler.

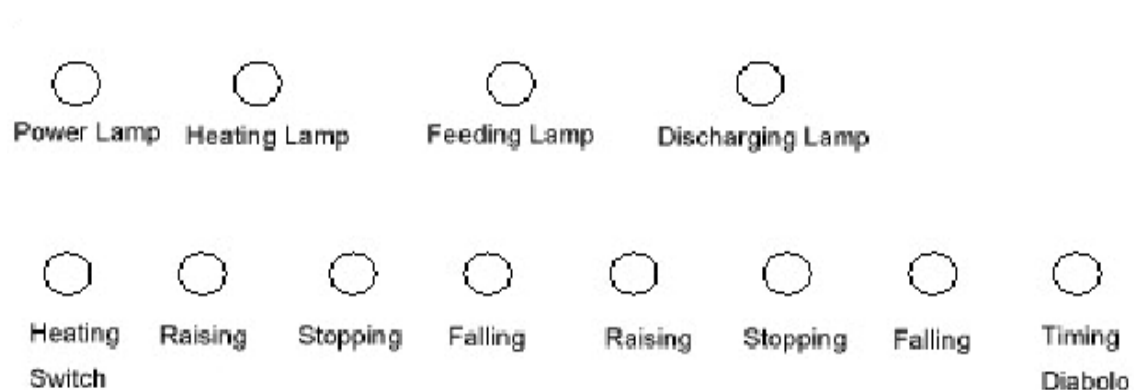
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2. Putting electrical source button firstly, then putting heated button for adding temperature, the temperature controller will control the temperature automatically. Please user set the time of timer if user uses timer, then the diabolo will ring automatically when the time come to hand, of course, user can also not use it.

3. When the temperature of oil reach to (about) 170°C, putting peanut kernel into the feeding funnel, then putting <rising> button, the feeding funnel will rise to suitable place, then the peanut kernel will be putted into fried basket, then putting the <falling>button for letting feeding funnel to back to initialization position when the peanut kernels all is come into fried basket. Using pontil or iron ladle to turn over peanut kernels, the fried time is about 7-9 minutes. When discharging fried peanut kernels, putting the <Rising> button, the fried basket will is rise and spill all fried peanut kernels, this process is over, putting <Falling> button in order to let fried basket to initialization position.

4. When stopping to manufactured, please put off electrical source firstly, in avoid to waste.

The panel sketch of electrical cabinet integrated



Circuit Diagram

