

Industrial Fryer | 油炸机



导热油和电加热可选
Thermal oil and electric heating optional

设备性能 Equipment Performance

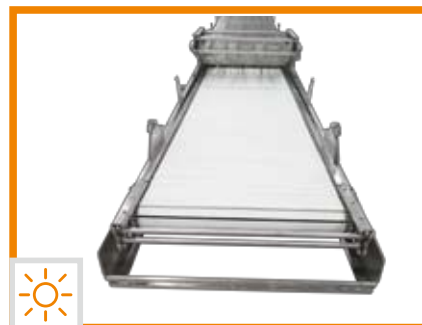
狼王油炸机采用模块化设计，可选长度从4米到10米，宽度450、650、800和1050毫米。热交换器提供高效的加热能力，保证快速均匀地加热。油炸的产品，其色泽诱人、口感浓郁且质地完美。狼王将其创新的油炸知识充分融入其中，可生产不同产量、始终优质的产品。从面包屑到天妇罗浆，任何类型的裹涂产品均适用。

Wolfking fryer is a modular fryer available in lengths from 4 to 8 meters, and in widths of 450, 650, 800 and 1050 mm. The heat exchanger delivers the highest heating capacity in the industry, and guarantees fast and uniform heating. Wolfking fryer produces a beautifully fried end product with an attractive color, enhanced taste and perfect texture. Wolfking has used all its innovative knowledge of frying in the fryer for the production of low and high volumes of consistent top quality products. It is suitable for products with all types of coating, varying from crumb up to tempura.

输送带 Conveyor belt

输送带（部分采用特氟龙）输送产品通过热油，可调整高度的下压式输送带确保产品保持浸没。内置的缝筛过滤器将漂浮（表面）沉淀物移出油炸机。

Some Teflon mesh belt and stainless steel mesh belt convey products through hot oil, can adjust the height of the downward pressure conveyor belt to ensure that a conveyor belt - partly Teflon - transports the products through the heated oil. The hold-down conveyor which can adjusted in height, ensures the products remain immersed. A built-in slotted screen filter removes floating (surface) sediment out of the fryer. the product remains immersed. The built-in slot filter removes floating sediment from the fryer.





高效的热交换 Efficient heat exchange

高效的热交换器优化对油的热传递，支持较低的热油温，从而降低锅炉加热系统的运行成本。

The highly efficient heat exchanger optimizes heat transfer to the oil, enabling a lower thermal oil temperature and therefore lower boiler operating costs.

安全保障 Safety

该系列油炸机易于清洁和维护，并且操作安全。预留用于灭火系统的装置。

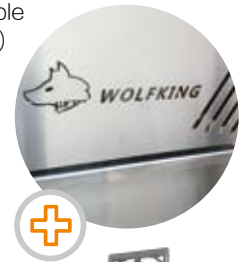
The fryers are easy to clean and maintain as well as safe to operate. Provisions for fire extinguish system.



卫生设计 Hygienic design

开放式卫生设计，热交换器管路的开放式设计优化从所有角度的接触，简化了清洁和维护工作。该油炸机具有可编程的再循环原位清洗 (CIP) 系统，并且其倾斜表面的卫生设计确保污垢最不容易积聚起来。

The open sanitary design and the open design of heat exchanger tubing optimize access from all angles, simplifying cleaning and maintenance. The fryer features a programmable recirculating Clean-In Place (CIP) system, and its hygienic design with sloped surfaces ensures minimal dirt traps.



控制装置

Control device

- PLC 控制 · PLC controlled
- 全彩触摸屏 · Full color touch screen



产品应用

Applications