

# Seaweed Snack Continuous Frying Machine

This industrial frying machine is designed for the continuous production of crispy seaweed snacks. It ensures consistent frying temperature and time, resulting in uniform texture and color.



## ADDITIONAL IMAGES



## Product Overview

### Industrial Continuous Frying Solution

This automatic continuous frying machine is engineered for large-scale food production enterprises requiring consistent quality and high throughput. It features a versatile design suitable for a wide array of products, including seaweed snacks, pasta, meat, aquatic products, and soy-based foods. The system incorporates advanced double-layer mesh belt transmission to prevent product floating, ensuring uniform frying results across every batch.

## Technical Specifications

|                        |  |
|------------------------|--|
| Material               | Food-grade 304 stainless steel                 |
| Heating Energy Sources | Electricity, Coal, Natural Gas                 |
| Transmission Control   | Frequency conversion stepless speed regulation |
| Conveyor Design        | Upper and lower double-layer mesh belt         |

## Key Features

### Operational Advantages

- Continuous production capability
- Energy efficient design
- Labor saving automation
- Automatic lifting system for easy cleaning
- Controllable frying time

## Application Scope

### Compatible Product Types

- Seaweed snacks
- Broad beans, green beans, and peanuts
- Puffed foods (potato chips, casserole)
- Pasta products (Jiangmi strip, cat ears, Shaqima, twist)
- Meat products (meat pieces, chicken legs)
- Aquatic products (yellow croaker, octopus)
- Soy products (dried bean curd, tofu)