

SPECIFICATION FOR VACUUM FRYING MACHINE

S.No	Parameters	Specification
1.	Raw material input capacity	10 to 12 kg
2.	Frying oil volume (Litre)	100
3.	Frying chamber volume (Litre)	200
4.	Tilting frying chamber	Yes, with break motors
5.	Frying temperature (°C)	70-110
6.	Vacuum measuring gauge type	Digital pirani (Milli bar)
7.	Vacuum level (milli bar)	20-40
8.	Vacuum pump type	Rotary vane
9.	Vacuum pump capacity	17 m ³ /hr
10.	Temperature control	Automatic with PID controller with K type thermocouple
11.	De-oiling spinner	0.5 HP
12.	Seals, O-rings, rotary seal bearing & fasteners	Food grade
13.	Frying chamber tilting gear box	0.5 HP break motor with gears
14.	Heating source	Electrical heating with 15KW capacity
15.	Condenser	Shell and tuber with cold water cooled type
16.	Oil storage tank capacity (Litre)	150 with inlet & outlet valves
17.	Valves	Pneumatic type, Automatic open & close type
18.	Frying chamber door lifting mechanism	Pneumatic cylinders with steel tube guard
19.	Electrical controlling system	With HMI & PLC automatic control and sequence of operations
20.	Moisture and fume arrestor	2 No
21.	Door opening/closing	Using pneumatic cylinders
22.	Total frying time for each batch (Min)	20-30 min
23.	Brochure of the equipment	To be provided
24.	Clear picture of the equipment	To be provided
25.	Working video of the vacuum fryer	To be provided
26. Accessories (Blast freezer) for pre-treatment (freezing) Blasting capacity – 40 to 50 kg, Blasting time – 2h, Blasting temperature -30 to -35°C, Usable blast area – 6 m ²		