

Dryer



Product introduction

After blanching, the reductase on the surface of the potato is destroyed, and drying can make the reductase inside the potato disperse to the surface. Keep the sweetness of the potato inside the same, so that after the subsequent frying machine, fried fries can achieve the same taste inside and outside.

Parameter

Function	Remove the surface moisture of French fries. Two-stage 4-zone temperature and humidity control. This way can bring best drying effect. Circulation fan pressure 320Pa, residence time 15-25min
Capacity	3-6tons/hour
Dimension	8500*3200*3800mm
Power	17.5kw
Heating source	steam



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