

# ● 冷卻水塔

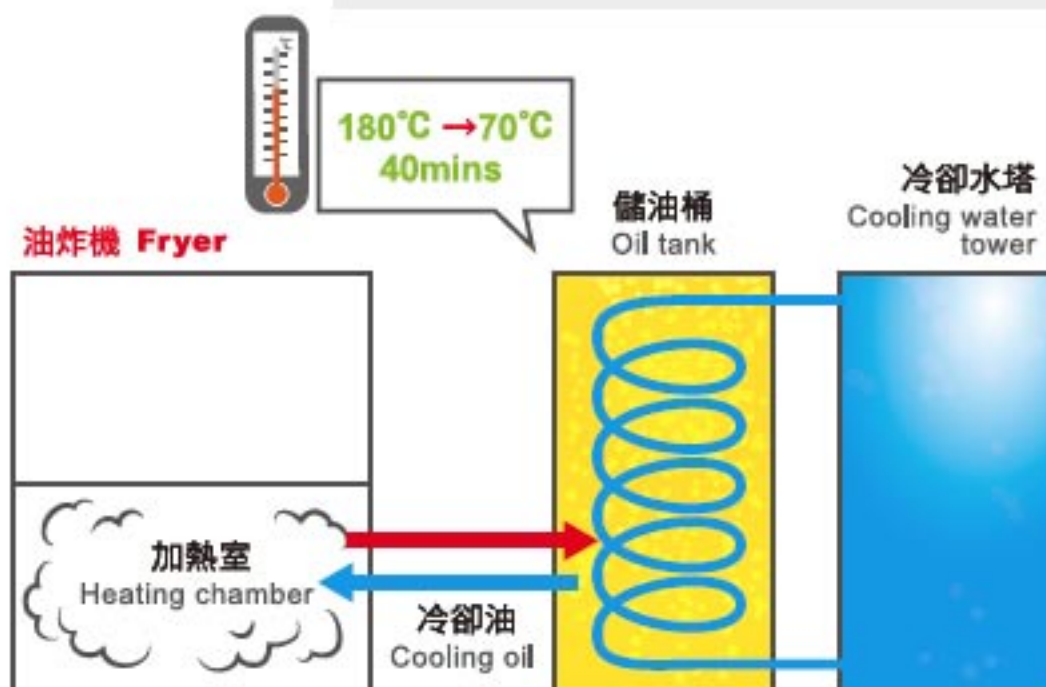
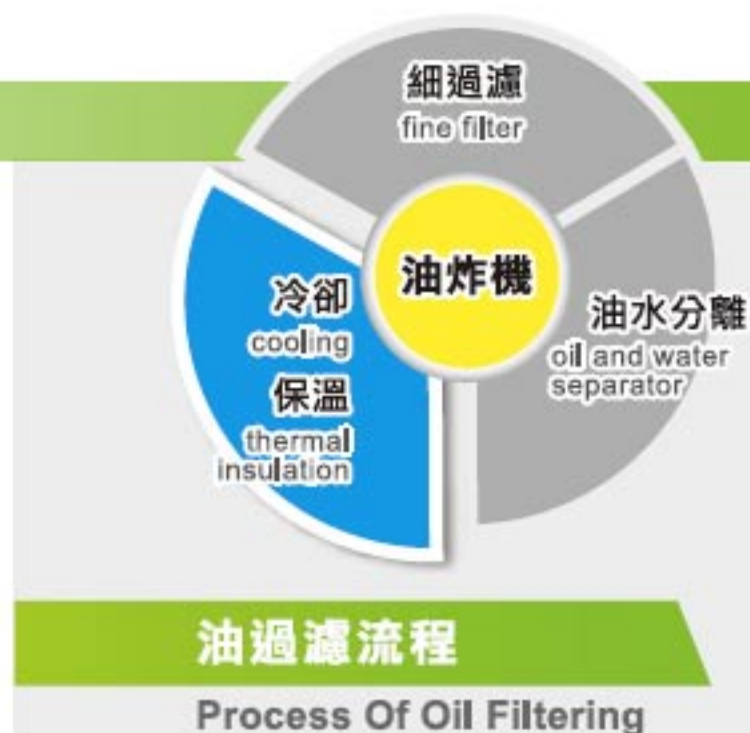
## COOLING WATER TOWER



### 機械特點

油溫每提高10°C，就會讓油的壽命減低一半。總興一直致力於延長食用油壽命，降低生產食用油的成本。所以我們建議生產線加入食用油冷卻系統，結束工作後能快速降低油溫，增加食用油壽命。

生產結束後我們將食用油打回儲油槽，藉由冷卻水塔分布在儲油槽的冷卻水使食用油溫度降低。而降低油溫除了能提高食用油壽命外，也讓工作結束後，無人看顧的生產空間安全性增加。



▲ 工作時再打回油炸機加熱  
during operation, send the edible oil back to the fryer for heating.

### Machine features

Every 10°C increase of oil temperature will reduce the service life of the oil by half. Tsung Hsing has always been committed to extending oil life in order to reduce the costs of producing edible oil. Therefore, we recommend adding the oil cooling system into the production line, so that after operation the oil temperature can drop quickly to extend its service life.

After production, the edible oil is sent back to the oil tank, and the oil temperature is reduced by distributing the cooling water from cooling towers around the oil tank. Reducing the oil temperature can increase not only the service life of edible oil, but also the safety of unattended production spaces after work.