



# CONTINUOUS DE-OIL SYSTEM



Complete de-oil system includes feeding conveyor, main de-oil machine, and discharging conveyor. The operating principle of the de-oil system is quantitatively conveyed the product after frying to the de-oil main machine, and the centrifugal force is generated by the rotation of the inner drum, the oil of the product itself and the surface oil are separated and pulled out. After the de-oiling is completed, the product is sent to the discharging conveyor through the inner drum gate to go to the next section.

## PRODUCT FEATURE

- Small size, large capacity and easy operation.
- Made of stainless steel, hygienic, easy to clean.
- Air knives and special accessories are optional.



before



after

## MECHANICAL SPECIFICATIONS

Machine size (L*W*H)	Specification of inner drum	Hp.	Air compressor	Maximum speed	De-oil time
4230*1525*2861 (mm)	Ø706*768(H) (mm)	2HP (De-oil machine)	6kg/cm <sup>2</sup>	390rpm/min	According to product
		1/2HP+1/4HP (Conveyor)			