

連續式微波混合油炸機

CONTINUOUS MICROWAVE HYBRID FRYER



優點

利用微波內部快速加熱同時結合外部傳統油炸，縮短油炸時間並將低含油量，提升產品製程率。

◆ 適用：長時間油炸產品，如冷凍肉品。

Advantages

The fryer uses both microwave for internal heating and traditional frying for surface heating to reduce the frying times and oil content, and therefore increase the product yield rate.

◆ Applicable: Products that require long frying times, such as frozen meat.

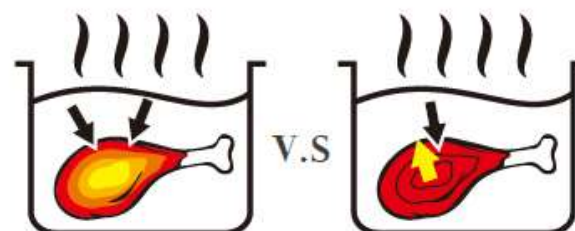
油炸雞腿技術效能比較

A comparison of the technical performance for deep fried chicken drumsticks

比較項目 Compared Items	能源 Energy	微波混合能源 MicrowaveMixed	傳統油炸 Traditional
加熱時間 Heating Time		7分鐘 Minutes	17分鐘 Minutes
製成率 Yield Rate		85% (W/W)	73% (W/W)
含油率 Oil Content		6%	12%
每隻雞腿能源成本 Energy cost per drumstick			
批式 Batch type		NTD 0.215/EA	NTD 0.322/EA
連續式 Continuous type		NTD 0.096/EA	NTD 0.322/EA
品質特性 Quality characteristics		表皮金黃酥脆內多汁 Golden and crispy outside and juicy inside	表皮焦黑乾澀 Burned outside and dry inside

傳統油炸 V.S 微波油炸

Traditional frying V.S Microwave frying



傳統油炸
由外向內加熱

Traditional frying:
heat radiates from
outside to inside.

微波油炸

熱源由內向外放射，
再加上外部油炸的加熱

Microwave frying:
heat radiates from inside
to outside, along with heat
from surface frying.

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