

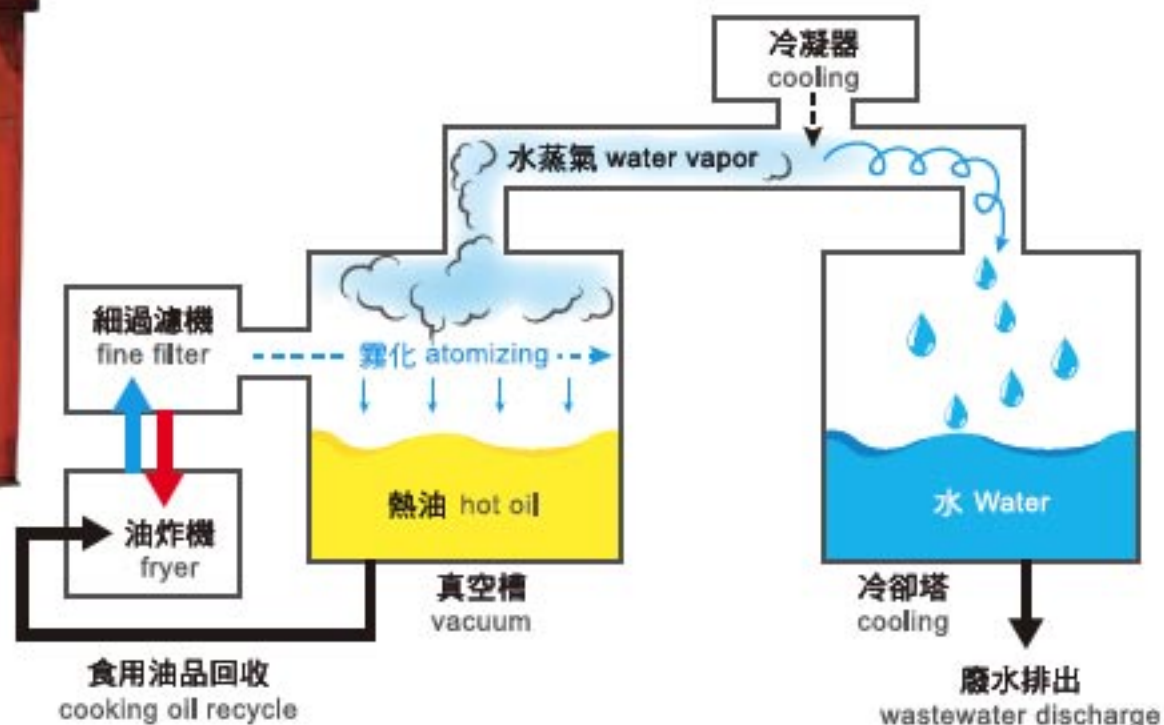
● 真空油水分離機

VACUUM OIL AND WATER SEPARATOR



油過濾流程

Process Of Oil Filtering



機械特點

除了被炸物的殘渣之外，經過油炸生產的食用油內也含有被炸物的水分。水分會讓油炸過程中油的酸價提高，減少食用油壽命。所以我們利用水在霧化後形成的水氣與食用油比重不同，再輔以真空的作業環境將水氣與食用油分離，降低食用油內的水氣比例可以更加延長食用油的壽命。

真空油水分離機的使用為：油炸時先以細過濾機過濾食用油的殘渣後再進到真空油水分離機，進行食用油及水氣的分離，達到食用油壽命延長目的。

Machine features

In addition to the residue of fried products, the edible oil produced by frying also contains water from the fried products. During the frying process, water will increase the acid value of oil and therefore reduce its service life. We use the different water vapor to edible oil ratios after water is atomized, in addition to the vacuum working environment, to separate the water vapor from the oil in the vacuum working environment, and hence reduce the proportion of water within the edible oil and extend its service life.

The use of the vacuum oil and water separator means that when frying, first the oil residue is filtered with the fine filter and then it enters the oil and water separator for the separation of oil and water vapor, which extend the service life of edible oil.