LOW-TEMPERATURE VACUUM FRYERS

QS-VF10 Small Batch Vacuum Fryer

The QS-VF10 is an all-in-one, cabinet-type vacuum fryer that fries, de-oils and cools in one sealed chamber. It processes about 10 kg of raw material per batch; the even more compact QS-VF05 handles 5 kg. Both are ideal for product development and scaling recipes before you invest in a production line.

5-10 kg / batch	10 kg	1 unit
CAPACITY	PER BATCH	MINIMUM ORDER







Key features

- **Fry, spin, done.** Frying basket, vacuum chamber and centrifugal de-oiling are integrated — no transfer between machines, no oil exposure.
- **Recipes that scale.** Same vacuum level and oil-temperature window as our 150 kg and 300 kg lines, so a recipe developed here transfers directly.
- **Plug-in footprint.** Self-contained cabinet with vacuum pump, condenser and control system — needs only power, cooling water and compressed air.
- **Touch-screen control.** PLC with HMI stores temperature, vacuum and spin profiles for repeatable batches.

Technical specifications

Models	QS-VF10 (10 kg/batch) · QS-VF05 (5 kg/batch)
Process	Vacuum frying + in-chamber centrifugal de-oiling
Ultimate vacuum	−0.092 to −0.098 MPa

Frying temperature	80–100 °C
Control	PLC + touch-screen HMI, automatic temperature control
Contact parts	SUS304 stainless steel
Heating	Electric (standard); options on request
Utilities	Electric power, cooling water, compressed air

Standard configuration; final values are confirmed in the quotation. Voltage, heating source and layout can be customised.

Applications

Recipe R&D · Pilot production · Specialty snacks · Training

Request a quotation — Email inquiry@foodfreezedryerfactory.com · WhatsApp / Tel +86 176 2154 1688 · www.foodfreezedryerfactory.com/products/qs-vf10-small-vacuum-fryer/