LOW-TEMPERATURE VACUUM FRYERS

QS-VF150 Low-Temperature Vacuum Fryer

The QS-VF150 is our most-ordered production vacuum fryer. A steam-coil heated tank fries 150 kg of raw material per batch at 80–100 °C under −0.092 to −0.098 MPa, then an upper de-oiling assembly spins the basket at 100–750 rpm to bring oil content down to 13–20%. The QS-VF100 is the same platform for 100 kg batches.

100-150 kg / batch	13-20%	1 unit
CAPACITY	FINAL OIL CONTENT	MINIMUM ORDER







Key features

- **Deep vacuum, gentle heat.** Water boils off at 80–100 °C instead of 160 °C+, so chips keep natural colour, flavour and nutrients with far less acrylamide formation.
- **In-vacuum de-oiling.** A 4 kW variable-frequency motor spins the basket under vacuum (100–750 rpm), reaching 13–20% oil — no separate centrifuge.
- **Oil that lasts.** Oil-gas separator and low frying temperature slow oil oxidation and reduce oil loss.
- **Fully automatic.** Delta PLC, Kunlun Tongtai touch screen and automatic temperature module run lid, vacuum, frying and spin in sequence.

Technical specifications

Models	QS-VF150 · QS-VF100
Raw material per batch	150 kg (QS-VF150) · 100 kg (QS-VF100), sweet potato basis
Finished output per batch	30–50 kg (sweet potato basis)

Cycle time	25–80 min
Ultimate vacuum	−0.092 to −0.098 MPa
Oil temperature	80–100 °C
Heating	Steam coil · 150 kg/h · 0.4–0.8 MPa
Compressed air	0.5–0.8 MPa
De-oiling speed	100–750 rpm (variable frequency, 4.0 kW)
Final oil content	13–20%
Cooling water	10 t/h
Power supply	380 V / 220 V
Total power (VF150)	16 kW
Fryer tank	2000 × 2400 × 4000 mm; 6 mm SS inner, 50 mm insulation, 2 mm SS outer
Condenser	SS tube, 8.2 m² effective area; 4 kW water pump, 10 t/h
Baskets	2 pcs · Ø904 × 406 mm (VF150) / Ø1050 × 550 mm (VF100), 2 mm perforations
Steam heater	10 m² effective heating area
Vacuum pump	11 kW
Lid lifting	0.75 kW geared motor, SUS304 frame
Customer-supplied	FRP cooling tower 30 m³/h · 3 kW air compressor · 20 m³ water pool

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

Applications

Fruit chips · Vegetable crisps · Mushroom snacks · Seafood snacks

Request a quotation — Email inquiry@foodfreezedryerfactory.com · WhatsApp / Tel +86 176 2154 1688 · www.foodfreezedryerfactory.com/products/qs-vf150-low-temperature-vacuum-fryer/