LOW-TEMPERATURE VACUUM FRYERS

QS-VF300GP High-Configuration Vacuum Fryer

The QS-VF300GP takes the QS-VF300 process platform and upgrades the handling and oil management for multi-shift plants: an overhead gantry with electric hoist for basket handling, a dedicated feed and discharge hopper, separate oil storage tanks and an expanded control system.

300 kg / batch	GP	1 unit
CAPACITY	HIGH CONFIGURATION	MINIMUM ORDER







Key features

- **Gantry hoist handling.** An overhead gantry and electric hoist move full baskets safely — less manual lifting, faster changeovers.
- **Oil storage & transfer.** Dedicated stainless oil tanks store, preheat and return oil between batches and product changes.
- **Hopper-fed loading.** Stainless feed/discharge hopper keeps raw and finished product flows separate and hygienic.
- **Built to be configured.** Tank count, heating source, automation level and layout are engineered around your plant.

Technical specifications

Model	QS-VF300GP
Raw material per batch	300 kg (sweet potato basis)
Base process	Same vacuum, temperature and de-oiling platform as QS-VF300

Ultimate vacuum	−0.092 to −0.096 MPa
Oil temperature	80–100 °C
Final oil content	15–20%
Handling	Overhead gantry with electric hoist
Oil management	Stainless oil storage tanks, circulation and filtration
Loading	Stainless feed / discharge hopper
Control	PLC + touch-screen HMI, recipe storage
Heating	Steam (standard) · electric or thermal oil on request

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

Applications

Multi-shift plants · Premium chip brands · Export production

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