

HOT CHAIN

Food Oil Frying

- EFID-applied deep fryer can inhibit the acidification of frying oil and slow down the harmful POV substance (which will lead to cancer)



Key Features

1. **FRESH** - Inhibit acidification of frying oil. Keep oil fresh longer.
2. **COST** - Saving frying oil consumption. Cost down.
3. **CLEAN** - Safe and sanitary. Less odours and smoke occurred.
4. **QUALITY** - High quality of fried food.
5. **HEALTH** - Decrease POV occurred.

Example reference: (Chicken Fried Rice) at 180°C

NON-EFID					EFID				
Time	12H	36H	60H	84H	Time	12H	36H	60H	84H
AV	0.3	1.0	3.0	4.0	AV	0.2	0.8	1.5	2.0
Smoke	Lesser	Lesser	More	More	Smoke	Lesser	Lesser	Lesser	Lesser



Frying Oil at 170°C ~ 180°C

