

Teflon Strip For Fryer

GoHunt Teflon Strip for Fryer is crafted from PTFE, commonly known as the king of plastics, renowned for its widespread use as an engineering plastic. The Teflon strips is ideal for transferring products and materials without sticking during the par-frying process so that the products come out with no breakage. The Teflon belts and infeed conveyor belt within the fryer operate in high-temperature environments for extended periods, reducing downtime. To ensure optimal performance and food safety, it is crucial to replace Teflon slats promptly based on factors such as frying temperature, duration, maintenance, and cleaning.

Inquire Now











Indicators for Teflon Strip Replacement

- 1. Operating Period: Replace after being in use for 2 years.
- 2. Cracking: Visible cracks on the surface.
- 3. Repeated Scraping and Abrasion: Excessive wear due to continuous use.
- 4. Deformation: Thermal expansion and contraction causing distortion.
- 5. Oily Residue: Difficulty in removing oily residues.
- 6. Surface Carbonization: Blackening of the surface.

Key Features and Benefits

- 1. New Teflon Material: Ensures high performance and reliability.
- 2. SS304 Support Frame: Robust support frame made of SS304 for durability.
- 3. High Quality Guarantee: Extended lifespan due to superior quality.

Product Applications

GoHunt Teflon Strip is designed for all kinds of fryers, including popular brands such as Koppens / CFS / GEA, Stein / JBT, and more. The use of high-quality Teflon ensures reliable performance, and customization is available based on your specific requirements.

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