

EDIBLE FAT AND OIL MACHINES



Edible fat and oil machines are a type of food processing equipment used to extract, refine, and package edible oils and fats from various sources, including plants and animals. These machines are used in the food industry to produce a wide range of edible oils and fats, such as vegetable oils, animal fats, and margarine.

Uses

1. Oilseed preparation machines

Used to prepare raw materials, such as soybeans or rapeseeds, for oil extraction.

2. Oil extraction machines

Used to extract the oil from the raw materials.

3. Oil refining machines

Used to remove impurities and improve the quality of the oil.

4. Oil fractionation machines

Used to separate the oil into different components based on their melting points.

Components

1. Hopper

Used to hold the raw material, such as seeds or nuts before they are processed.

2. Conveyor

Used to move the raw material from the hopper to the processing machine.

3. Refining equipment

Used to refine and purify the extracted oil or fat.

4. Fractionation equipment

Used to separate the oil or fat into different components based on their melting points.

5. Heat exchanger

Used to control the temperature of the oil or fat during the processing stages.

6. Pumps

Used to move the oil or fat from one stage of the processing to the next.

