

**Product Name :**  
Centrifugal Dewatering Machine for Potato Chips

**Product Code :**  
EQMH-CHINA-MY3015003



### **Description :**

Centrifugal Dewatering Machine for Potato Chips

### **Technical Specification :**

#### Vegetable/Fruit Dewatering Machine Introduction

The dewatering machines offered by us are made of superior quality stainless steel, widely used for dewatering (removing surface water) from vegetables and fruits after being cleaned. This machine enjoys great popularity by in potato chips and potato flakers industry.

After the blanched potato chips are processed by the centrifugal dewatering machine, they will be good for frying tasty and yummy potato chips and flakers.

#### Centrifugal Dewatering Machine Highlights

Centrifugal principle  
Electromagnetic brake  
Digital control  
Anti-shock

#### Centrifugal Dewatering Machine Features

The vegetable and fruit dewatering machine adopts the centrifugal principle, through the fast rotating barrel to remove the food and vegetable surface water.

Centrifugal dewatering machine is equipped with anti-shock system which ensures a reliable working condition. Equipped with electromagnetic brake, the vegetable dewatering machine features a safe and quick on-off. This machine is also equipped with digital control panel which make the operation of high automation and labor-saving.

Wholly made of stainless steel, sanitary and also easy to clean.

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### Centrifugal Dewatering Machine Application

Remove surface water from cleaned or soaked vegetables, food and drugs

Extract or remove the inner water of vegetable slices and dicers.

Capacity	8-10kg/time	15-20kg/time	25-30kg/time	35-40kg/time
Power	0.75kw	1.1kw	1.5kw	2.2kw
Voltage	380v/50Hz	380v/50Hz	380v/50Hz	380v/50Hz



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