

Product Name :
Semi-automatic Potato Crisps Production Line

Product Code :
EQMH-CHINA-MY3015006



Description :

Semi-automatic Potato Crisps Production Line

Technical Specification :

Fried Potato Crisps Production Line

As a kind of worldwide popular snack, fried potato chips producing is certainly in large demand. Amisy food machinery supplier offers several potato chips production lines which contains fully automatic plant and semi-automatic plant. Our semi-automatic plants consist of 8 independent machines with the capacity of 30kg/h, 60kg/h and 150kg/h.

Fried Potato Crisps Processing Procedure

The flowchart includes the following steps:

Fresh Potato—washing &peeling—cutting—blanching—dewatering—frying—de-oiling—flavoring—packing.

Washing and peeling is the first step. Potato washing and peeling machine is specially designed and hardly no damage to potatoes .

Then it discharges potato strips automatically.

Equipped with sharp blades, potatoes are cut uniformly and evenly by potato chips machine which can also process carrots, sweet potato and other root vegetables.

Potato slices blanching machine is to wash out the starch on the surface of potatoes and avoids the potato chips sticking.

Then the dewatering step is to help reduce moisture and make them easy to fry.

Frying can reduce the moisture to 2% and get the crispy potato chips. We offer the pure peanut oil and change the continuous working oil every 8-12 hours.

The fried potato chips are placed on the draining oil belt to fish out the spare oil.

The flavoring machine is used for seasoning the fried potato chips. Which flavor is needed totally depends on

yourself.

Vacuum nitrogen packaging machine is ready here to ensure the high efficient packing. As fried potato chips are fragile, the nitrogen is necessary to keep food fresh, tasty and without damage.

Capacity: 30/60/150kg/h

Power source: /



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