

FOOD PROCESSING LINE EQUIPMENT

French Fries with Potato Chips Production Line

PRODUCT CODE	CATEGORY	ORIGIN
EQMH-CHINA-MY3146001	Food Processing Line Equipment	China, exported worldwide



Description

A French fries with potato chips production line producing both cut fries and sliced crisps from the same potato intake, sharing the washing, peeling and frying sections with different cutting and finishing stages.

Running both products from one intake makes sense where potato supply is seasonal or variable, since the same raw material can go to whichever product is selling. The two diverge at cutting and again at the fryer, because crisps are fried to a crisp finish while fries are par-fried and frozen, so the line is laid out with that split in mind. Contact us with your intended split between the two products and your target output.

Technical specification

Washing: By Washing Machine
Brushing or rolling way to clean the dust on the surface of potatoes
Peeling: By Peeling Machine
Peeling off the skin of potatoes
Picking: Manual Operation
Picking out the unsuitable potatoes by workers
Cutting: By Cutting Machine
Cutting potatoes to strips or chips shape
Soaking: By Soaking Machine
To remove the starch in potatoes

Blanching: By Blanching Machine
Heat Treatment in advance, prepare for frying
Drying: By Dry Machine
Anhydrate and dewatering for potatoes
Frying: By Frying Machine
3 types available: Electrical Heating, Gas Heating, Diesel Heating
Cooling: By Cooling Machine
Lower the temperature of fried potato products
Freezing: By Quick Freezer
Decrease the temperature till -18? for long time store.
Weighing and Packing: By Automatic Weighing & Packing Machine
Accurately weighing & Packing per package.

Request a quotation

Send your capacity, voltage and destination port and we will reply with drawings, a price and a lead time within one working day.

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