

Potato Chips Processing Machine



50 – 100kg per hour Potato chips processing machine is mainly for small scale processing factories. The machine materials are high-quality stainless steel, simple operation, safety, and hygiene. It's the preferred plant for small-scale processing enterprises in market. Potato chips processing machine can not only make potato chips, but also make french fries, banana chips, cassava chips, sweet potato chips, etc. The capacity of the semi-automatic product line is from 30kg to 200kg per hour. Different capacity will change different size machines according to clients requirements.

Details:

1. Potato cleaning peeling and cutting machine, this machine has the function of combining washing peeling and cutting potatoes. This 3 in 1 machine can quickly cut potatoes into chips or strips. The cutting size is adjustable.
2. The blanching machine can effectively remove the starch contained in the potatoes and keep good color and fresh of potato chips. The blanching temperature is can be set from 80 degree to 100 degrees.
3. The dehydrator machine can remove water from the potatoes efficiently by adopting the principle of high-speed rotation. The dehydration time is adjustable, it can be set by adjusting the control panel.
4. Frying machine is important in baked potato chips making machine because frying is a key step in the process of making potatoes chips. The frying temperature is between 160-180 degrees, and frying usually need for 1-5 minutes, you can also set the ideal frying time according the quantity of your materials and the thickness of your materials
5. The de-oiling machine can remove excess oil from potato chips through high-speed rotation so that the potato chips maintain a better taste. The working principle of it is same as the dehydrating machine. This two machine also run smoothly and efficiently.
6. The seasoning machine is the last machine in baked potato chips making machine, it can make final potato chips have good taste by adding different spices.

Parameters:

Name	Capacity	Size	Weight	Powder Supply
1.potato wash, peel, cut machine	200-300kg/hour	1000*550*1160mm	93kg	1.1kw/380v/220v
2. blanching machine	10kg every time	700*650*855mm	55kg	12kw/380v/220v
3. de-water machine	400kg/hour	1000*600*870mm	130kg	1.1kw/380v/220v
4. frying machine	20-30kg every time	775*700*1200mm	70kg	12kw/380v/220v
5. de-oil machine	400kg/hour	1000*600*870mm	130kg	1.1kw/380v/220v
6. seasoning machine	100kg/hour	1245*905*1400mm	129kg	0.5kw/380v/220v