

Peeling Frying Fresh Potato Chips Production Line



Peeling frying fresh potato chips production line contains potato washing, peeling and cutting machine, blanching machine, de-water machine, frying machine, de-oil machine and seasoning machine. All machines are made of food grade stainless steel 304, it is healthy and easy to clean. French fries processing machine can not only make French fries, but also potato chips, sweet potato chips or other root vegetables fried chips. If you also want to make frozen french fries, just add a frozen machine in this machine line.

Application:

Potato chips processing line is a small scale semi automatic potato chips processing line, mainly suitable for small and medium-sized food processing enterprises, widely used in fried chicken shops, fast food restaurants, chain stores, food shop, universities canteen, enterprise canteens, fried food enterprises etc.

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