

Product Name :
French Fries with Potato Chips Production Line

Product Code :
EQUP-MC20134-0001



Description :

French Fries with Potato Chips Production Line

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.



Equipments Machines Manufacturers