

How to set fried potato chips factory

Introduction Of **Fried Potato Chips** Making Machine:

Fried potato chips making machines are used to produce crispy and delicious potato chips on a commercial scale. These machines are designed to automate the entire process of potato chip production, from washing and peeling the potatoes to frying and seasoning the chips.

The machines are typically composed of several components, including a potato washing and peeling machine, a potato cutting machine, a blanching machine, a frying machine, and a seasoning machine. The entire process is automated and can produce large quantities of potato chips in a relatively short amount of time.

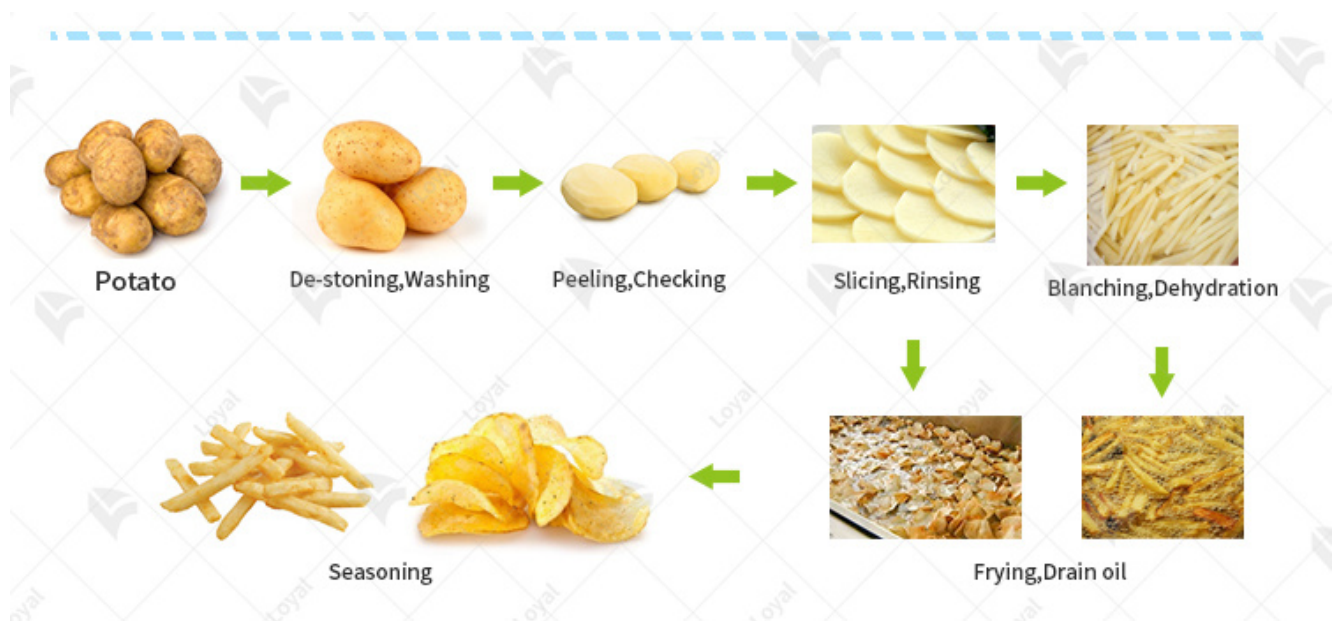


The Fried Potato Chips Production Line Details □

Capacity	100kg-2000kg
Power Supply	Based on 380V 50 Hz 3 phase. Customized according to your local power.
Machine details	1. Stainless steel, :201, 304, 316, on request 2. Electric parts can be ABB, Delta, Fuji, Siemens; Famous brand as your demand.
Certificate	CE, GOST, TUV, BV
Raw Material	Wheat flour, corn, rice, oat, etc.
Products Color	White, Yellow
Products type	Potato chips, french fries. etc.

Flow Chart Of Commercial Fried Potato Chips Processing Line:

Feeding Material → Washing & Peeling → Sorting Material → Feeding Machine → Cutting Machine → Rinsing → Blanching Machine → Dehydration Machine → Frying Machine → De-Oiling Machine → Drying → Flavoring → Packing Machine



The Equipment Using In The Fried Potato Chips Making Machine:

Potato Washing And Peeling Machine → Potato Slicing Machine → Blanching Machine → De-Watering Machine → Fryer → De-Oiling Machine → Flavoring Machine → Packaging Machine

Feature Of Fried Potato Chips Machines:

1. High efficiency: Fried potato chips machines are designed for high efficiency production.

2. Automated operation: These machines are typically automated.

3. Consistency: With automated operation, fried potato chips machines are able to produce potato chips that are consistent in size, shape, and texture.

4. Easy to operate: These machines are designed to be user-friendly, with simple controls and an easy-to-understand interface.

5. High-quality construction: Fried potato chips machines are constructed using high-quality materials, such as stainless steel.

6. Safety features: These machines are equipped with safety features.

7. Flexibility: Many fried potato chips machines are designed to be flexible, with the ability to produce different types of potato chips.

8. Energy-efficient: Some fried potato chips machines are designed to be energy-efficient, with features such as automatic shut-off and energy-saving modes.

Machine Photos Of Fried Potato Chips Production Line

Machines Materials: All the machines are made by stainless steel.



Parameter Of Fried Potato Chips Machine:

Model	semi20-30kg	semi60kg	semi150kg	auto60kg	auto150kg	auto300kg
Power	40kw	65kw	104kw	153kw	224kw	296kw
Voltage	220v/50hz	380v/50hz	380v/50hz	380v/50hz	380v/50hz	380v/50hz
Capacity	20-30kg/h	60kg/h	150kg/h	60kg/h	150kg/h	300kg/h
Weight	1260KG	1780KG	2780KG	7800KG	9800KG	12000KG
Size	8.5*1*1.5m	11*1.2*1.5m	13*1.6*1.6m	40*1.2*2.3m	45*1.2*2.3m	55*1.2*2.3m

Applications Of Fried Potato Chips Production Line:

- 1.Snack food production: The most common application of the fried potato chips production line is in the production of snack foods
- 2.Fast food production: Fried potato chips are also a popular side dish or accompaniment to many fast food meals.
- 3.Food processing industry: The production line can be used in the food processing industry to produce a wide range of potato-based products.
- 4.Retail food production: Fried potato chips production lines

are also used in the retail food production industry, where they are used to produce packaged potato chips and other snack foods that are sold in supermarkets and grocery stores.

5. Food export industry: Many countries have a large demand for potato chips and other potato-based products.

Overall, the fried potato chips production line is a versatile piece of equipment that can be used in a wide range of food production applications, and is an essential tool for the production of high-quality and consistent potato chips and other potato-based snacks.

