

How fresh potato chips are produced

Introduction of potato chips :

Chips are snack foods made from potatoes (potatoes) and are an important part of the snack market in many countries. To make chips, potatoes are peeled and cut into thin slices, then fried or baked until crisp and flavoured.

The protein in potato flakes is better than that of soya beans and is closest to animal protein. Crisps are also rich in lysine and tryptophan, which are incomparable to ordinary grains. Crisps are also rich in potassium, zinc and iron. The potassium content prevents the rupture of blood vessels in the brain. It contains 10 times more protein and vitamin C than apples, and much more vitamin B1, B2, iron and phosphorus than apples. From a nutritional point of view, it has 3.5 times the nutritional value of an apple.



Introduction of the potato chips production line :

The new French fries/ potato chips production line with international level is developed and researched by our LOYAL company independently. The potato chips / French fries processing line is made of high quality 304 stainless steel, and PLC

electrical control system, with the high technical content, safety and efficiency, etc features. The bearings are all made of imported stainless steel, and the electrical parts etc. are

made of imported brands, and the technology level is the leading one in China.



The Production Line Details □

Electricity supply Customized according to your local electricity situation.

Machine details 1. Stainless steel, :201, 304, 316, on request.

2. Electrical components can be ABB, Delta, Fuji, Siemens; famous brands.

Certificates CE, GOST, TUV, BV

Raw material Fresh potatoes, starch, cooking oil, salt and other food additives

Product colour Most are predominantly golden yellow

Flow Chart of potato chips production line :

1. Feeding material-----2. Washing peeling-----3. Sorting material-----4. Feeding material-----5. Cutting machine-----6. Rinsing blanching machine-----7. Dehydration machine-----8. Frying machine-----9. De-oil machine-----10. Packing machine

Feature Of potato chips production line □

1. High degree of automation: It has a very high degree of automation, which can well meet the needs of customers and fully meet the needs of various enterprises.

2. Large output: It can realize multiple batch processing, thus avoiding problems such as equipment downtime and long downtime due to different batches. The output of the equipment is large, thus ensuring the production efficiency and quality. At the same time, the production speed of the equipment is fast, and the output can be adjusted at any time according to the

output needs of different users.

3.Low energy consumption: It can effectively reduce the utilization rate of energy and achieve the purpose of saving costs.

4.Sanitation and cleaning: The equipment adopts a new type of dust removal equipment, which can well avoid dust pollution to the surrounding environment and ensure environmental hygiene. In the process of processing, a certain amount of dust will be generated. If the dust is not effectively removed, the dust will cause harm to the health of the workers.

5.Easy to operate: The device is easy to operate and easy to use, whether it is a small-scale enterprise or a large-scale enterprise, it can be easily used.

The above are the characteristics of the bread crumb production line. This equipment has the advantages of large output, high efficiency and low energy consumption, and can meet the needs of various customers.



Performance advantages of the potato line

1.Meet the needs of large-scale production, capacity up to 10 tons / hour

2.Low energy consumption, high efficiency, significantly reduced energy consumption compared to traditional production lines

3.Fully automatic design, minimising labour costs

4.High level of hygiene design, easy to clean and maintain

