500 kg/h Frozen French Fries Production Line

This quick-frozen French fries production line is designed to meet different production capacities. It processes potatoes into potato chips or French fries with high productivity.

ADDITIONAL IMAGES

Overview

A complete automated processing line showing the integration of washing, peeling, frying, and cooling stages for high-volume production.

High-Efficiency Frozen French Fries Production

This industrial-grade production line is engineered to process raw potatoes into high-quality frozen French fries with a consistent output of 500 kg/h. Constructed from advanced SUS304 stainless steel, the system offers a high degree of automation to reduce labor intensity while maintaining stable performance. It is a versatile solution designed to optimize production costs and maximize profitability for large-scale food processing facilities.

Key Performance Metrics

500 kg/h	304 SUS
Production Capacity	Stainless Steel Grade

Process Flow

Processing Stages

- Washing and Peeling
- Cutting/Slicing
- Blanching
- Dehydration
- Frying
- De-oiling
- Seasoning
- Packaging

Blanching Advantages

- Protects original bright color
- Inhibits mold activity
- Reduces oxidation degree
- Supports additive integration

Equipment Details

Component Specifications

Equipment	Function	Power (kW)	Dimension (mm)
Slicing Machine	Slicing the peeled potatoes/plantains	1.5	900*700*1100
Elevator	Lifting the product between stages	0.75	1800*1000*1500
Frying Machine	Frying the chips with adjustable temp/time	1.5	5000*1400*2200
Vibration De-Oiling Machine	Removing excess surface oil	0.5	1800*1230*1020
Seasoning Machine	Uniform flavor application	1.5	1800*900*1600

Technical Features

Heating Methods

Multiple Heating Options Available

Automation Capabilities	Automatic Feeding, Automatic Bag Making, Date Printing, Automatic Filling, Nitrogen Filling, Adjustable Discharge Speed
Construction Material	Advanced SUS304 Stainless Steel