

Automated Potato Chip Production Line

This automated potato chip production line processes potatoes into finished chips or fries. The system provides high productivity and can be customized for different production capacities and plant sizes.



ADDITIONAL IMAGES



Overview



A comprehensive view of the automated potato chips production line, featuring integrated processing stages from slicing to packaging.

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This fully automatic production line is engineered for the efficient, large-scale processing of potatoes into high-quality chips or French fries. Constructed from durable SUS304 stainless steel, the system ensures hygiene and long-term reliability throughout the entire process flow, from washing and peeling to packaging. Designed for scalability, the line features adjustable parameters for frying temperature, time, and seasoning, allowing for consistent product quality and customized flavor profiles.

Production Steps

- Washing & Peeling
- Slicing
- Blanching
- Dewatering
- Frying
- De-oiling
- Seasoning
- Packaging

Technical Specifications

Material Construction

SUS304 Stainless Steel

Equipment Specifications

Equipment	Power (kW)	Dimensions (mm)
Slicing Machine	1.5	900*700*1100
Elevator	0.75	1800*1000*1500
Frying Machine	1.5	5000*1400*2200
Vibration De-Oiling Machine	0.5	1800*1230*1020
Seasoning Machine	1.5	1800*900*1600

Key Features

Automation Capabilities

Automatic Feeding, Automatic Bag Making, Date Printing, Automatic Filling, Sealing & Cutting, Nitrogen Filling

Adjustable Parameters

Discharge Speed, Chip Thickness, Frying Temperature, Frying Time, De-oiling Time