

French Fry Seasoning and Mixing Machine

This French fry machine is a professional seasoning and mixing equipment for fried food. It is used in French fries and potato chips production lines to add seasoning to the products.



Overview

Professional French Fry Seasoning Solution

This specialized seasoning and mixing machine is engineered to ensure uniform flavor application for fried foods, specifically French fries. Designed for versatility, the equipment is available in both disk-type configurations for smaller production lines and roller-type models for large-scale operations. Its robust construction and efficient design minimize processing time while ensuring consistent results without damaging the product.

Technical Specifications

Customization

- Drum diameter
- Drum length

Material

Stainless steel

Available Types

Disk-type, Roller-type

Performance & Benefits

Operational Advantages

- Even seasoning distribution
- Non-toxic and durable construction
- Easy to clean and maintain
- High capacity for efficient processing
- Stable performance with low noise output
- Gentle handling to prevent fry damage

Operational Mode

Standalone • Production Line Integration