

**Product Name :**  
French Fries with Potato Chips Production Line

**Product Code :**  
EQUP-MC20134-0001



**Description :**

French Fries with Potato Chips Production Line

**Technical Specification :**

Washing: By Washing Machine  
Brushing or rolling way to clean the dust on the surface of potatoes  
Peeling: By Peeling Machine  
Peeling off the skin of potatoes  
Picking: Manual Operation  
Picking out the unsuitable potatoes by workers  
Cutting: By Cutting Machine  
Cutting potatoes to strips or chips shape  
Soaking: By Soaking Machine  
To remove the starch in potatoes  
Blanching: By Blanching Machine  
Heat Treatment in advance, prepare for frying  
Drying: By Dry Machine  
Anhydrate and dewatering for potatoes  
Frying: By Frying Machine  
3 types available: Electrical Heating, Gas Heating, Diesel Heating  
Cooling: By Cooling Machine  
Lower the temperature of fried potato products  
Freezing: By Quick Freezer  
Decrease the temperature till -18° for long time store.  
Weighing and Packing: By Automatic Weighing & Packing Machine

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Accurately weighing & Packing per package.



**Equipments Machines Manufacturers**