

SAM-PCFF

Potato chip & French Fries Line

This process line is to produce fresh fried potato chips or french fries, from washing & peeling potato chips, then using different knives make into flat or wave shape potato chip or stick shape, then blanching drying & frying & flavoring to make into tasty potato chips or French Fries.

PRODUCTION PROCESSING LINE

Elevator → Washing & peeling machine →
Conveyor → Elevator → Slicer →
Blanching (Cold water) → Blanching
(Hot water) → Fryer → De-oiler
Flavoring Line

