

Product Name :
French Fries Cutting Machine

Product Code :
MM-CHINA11003-0014



Description :

French Fries Cutting Machine

Technical Specification :

The Commercial French Fries Cutting Machine is a specialized piece of food processing equipment designed for cutting fresh potatoes into uniform strips suitable for French fries or chips production. It's an essential machine in fast food chains, potato processing plants, and frozen French fries production lines.

Built with high-quality stainless steel and advanced cutting technology, this machine ensures high productivity, consistent size, and excellent surface finish of fries — ready for blanching, frying, or freezing.

Working Principle

The machine operates by feeding washed and peeled potatoes into a rotating knife system or hydraulic cutting chamber.

Through precise mechanical control, each potato is pushed through a sharp grid blade set, producing perfectly shaped fries of uniform thickness and length.

Depending on the model, the machine can achieve different cutting styles: straight-cut, crinkle-cut, or shoestring.



MachinesManufacturer China

Email us at: sales@equipmentsmachines.com

