

Product Name :
Crisp Production Line

Product Code :
MM-CHINA11005-0029



Description :

Crisp Production Line

Technical Specification :

Small Scale: 100–300 kg/h

Medium Scale: 500–1000 kg/h

Industrial Scale: 1500–3000 kg/h or customized

All capacities can be customized according to factory layout and product requirements.

Main Processing Flow

Raw Potato Feeding

Stainless steel conveyor system for even loading.

Washing & Peeling

High-efficiency brush roller machine removes mud and skin without damaging potato flesh.

Slicing

Adjustable thickness slicer ensures uniform cuts, suitable for different crisp styles.

Rinsing & Blanching

Removes starch, prevents browning, and maintains natural potato color.

De-Watering

Centrifugal dehydration reduces oil absorption and improves crispness.

Frying

Continuous fryer with automatic temperature control ensures uniform frying and oil filtration.

De-Oiling

Vibratory or centrifugal de-oiler to remove excess oil and improve product texture.

Flavoring & Seasoning

Rotary drum with automatic powder and oil spraying system for even flavor coating.

Cooling & Conveying

Air cooling conveyor to stabilize texture before packaging.

Packaging

Automatic weighing, filling, and sealing system compatible with nitrogen flushing.

Washing & Peeling Machine: Clean and peel potatoes

Slicer: Cut potatoes into uniform slices

Continuous Fryer: Fry slices evenly

De-oiling Machine: Remove excess oil

Flavoring Drum: Mix seasoning uniformly

Packaging Machine: Final product sealing



MachinesManufacturer China

Email us at: sales@equipmentsmachines.com