



Fully Automatic Potato Chips Line

A Continuous Processing arrangement designed to deliver uniformly processed, best quality Potato Chips with finest crunch. Custom designed to produce traditional, ripple, v-cut & potato sticks (lachcha) from one continuous frying system

Features

Multi Zone Frying Control

Specially engineered multi oil inlets & multi oil outlets ensures oil is fed and removed at different points along the frying area for precise control of temperature, product flow & fines removal. Unique arrangement of **frying paddles & a submerger conveyor** control frying time for consistently uniform product.

Oil Level Control & Oil Quality Management

Oil continuously flows in the system with the help of heavy duty pump to maintain the optimal oil level in the Fryer. Low oil volume & rapid oil turn-over assure fresh product with a strong shelf life.

De-watering through Air Knife & Air Sweep

Water removal from slices before frying is a key process to assure best quality output. This is attained by our **De-Watering conveyor** mounted with specially designed Air-Knife & Air-Sweep system with a gravity box to remove maximum surface water. As a result, oil quality is maintained and frying time is optimum



Output capacity – 300/ 500/ 1000 Kg per Hour
Available Fuel Options to chose from – Gas / Diesel/Thermic/Pellet/Wood

Other Features/ Equipment

Continuous Peeler

Continuous Oil Filter

Flume Type Washing Station

Blancher

Clean-in-Place (CIP) System

Automation

Uniquely designed **Programmable Logic Control (PLC)** system controls multiple machines and process functions, pre-programmed product menus, and complete data management at the touch of a single screen touch enabled display screen. The PLC control panel is customized and designed specifically for the entire processing line providing user friendly operation and complete equipment control and data management at your fingertips

Technical Data

Model	FAPCL-300	FAPCL-500	FAPCL-1000
Output	300 Kg/Hr	500 Kg/Hr	1000 Kg/Hr
Edible Oil Holding Capacity	1000 Ltrs	1600 Ltrs	3000 Ltrs
Power Required With Blancher	65 HP	85 HP	122 HP
Power Required Without Blancher	52 HP	65 HP	102 HP
Water Required	2000 Ltrs/Hr	3500 Ltrs/Hr	6000 Ltrs/Hr
Floor Space	3000 Sq ft	4000 Sq ft	5000 Sq ft
Length of the Line	140 ft	160 ft	160 ft
Material of Construction	AISS-304 Grade SS	AISS-304 Grade SS	AISS-304 Grade SS

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