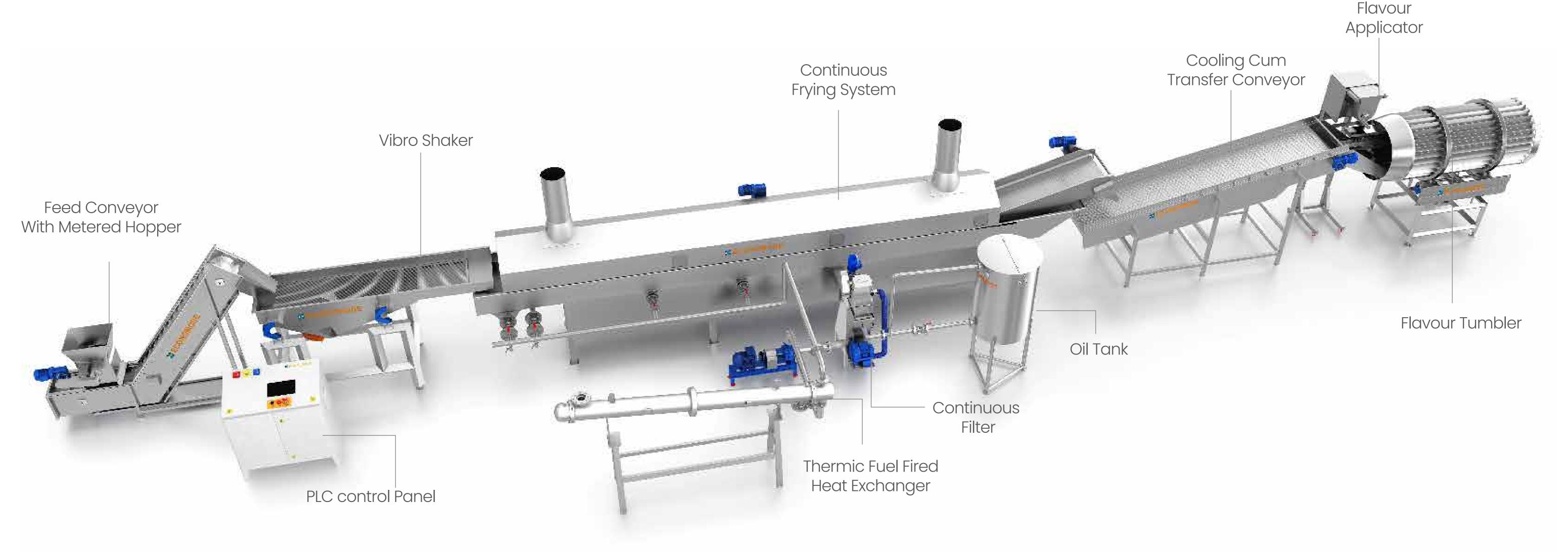


Semi Automatic Potato Chips Line

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

* The same line can also be used to process Banana/ Plantain Chips in same capacity



Output capacity – 100/ 200 Kg per Hour Also available in many Fuel options to chose from – Gas /Diesel/Thermic/Wood/Pellet



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 turnover assure fresh product with a strong shelf life.

Features

Optimal Automation

An economy line in which all major operations are automated except peeling and slicing.

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.

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.



Other Features/ Equipment

Metered hopper for consistent feeding

Batch type Peeler

Batch type Slicer

Batch type de-watering machine

Continuous Filter

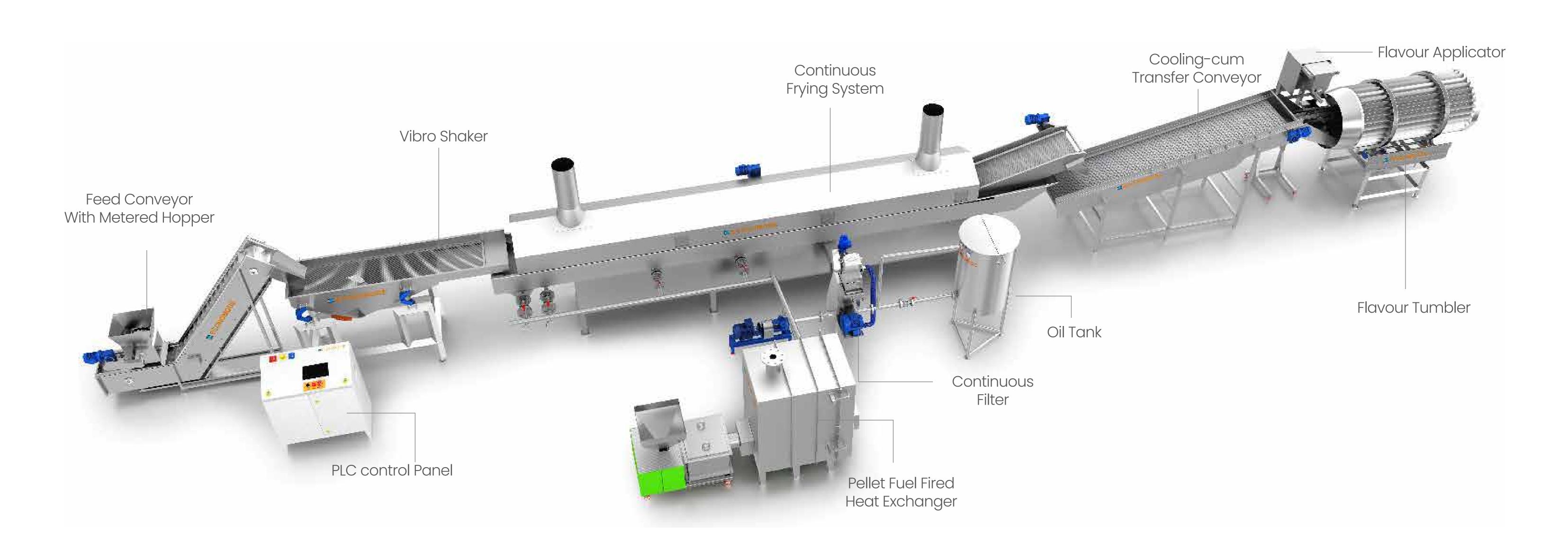
Air cooled pump for Oil circulation

Clean-in-Place (CIP) System

Compact Design

Technical Data

Model	SAPCL - 100	SAPCL - 200
Output	100 Kg/Hr	200 Kg/Hr
Edible Oil Holding Capacity	550 Ltrs	750 Ltrs
Power Required	19 HP	22 HP
Water Required	500 Sq ft	1000 Sq ft
Floor Space	1200 Sqft	1500 Sqft
Length of the line	51 ft	55 ft
Material Of Construction	AISS-304 Grade SS	AISS-304 Grade SS



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