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# 200Kg/h Frozen Potato Fries Process Machine List

## Rief introduction

This machine list as follows refers to a final 200kg/h frozen fried potato fries process, including potato peeler, potato fries slicer, potato strip blancher, air cooling machine, French fries par fryer and fluidized freezer.

## Machine List

### M01 Brush potato peeler



### Features

Rotating softness brushes make sure the peeled potato remains smooth, while the peel remains are removed by means of hardness brush roll. Nylon ropes are mounted.

A screw conveyor inside is designed to push potatoes forward easily.

Separate shower ensure a fine washing effect, small damage and more cleaning.

### Technical data

Dimension	3000X900X900mm
Power	3kw

### M02 Elevator



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## **Features**

Transport the peeled potatoes smoothly for next process with adjusted speed, no damage happens. It is suitable for continuous operation line

## **Technical data**

Dimension	2000X750X1150mm
Power	1.1kw

## **M03 Potato tubers washer**



## **Features :**

Rich bubbles from strong flow turbine fan make a flexible washing process.

High pressure spray shower which uses fresh water will wash again to have a final cleaning efficiency. The nozzle Angle is adjustable.

## **Technical data**

Dimension	4000X1250X1350mm
Power	4.5kw

## **M04 Sorting table**



## **Features**

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It is used for selecting unacceptable potatoes before slicing. It is made of stainless steel and food grade PU, non-pollution happens.

### **Technical data**

Dimension	4000X1400X950mm
Power	1.1kw

## **M05 Potato fries slicer**



### **Features**

It is suitable for continuous potato fries, chips, slices, strips cutting process.

The thick and thin can be adjusted easily with various shape knives.

### **Technical data**

Dimension	800X800X1000mm
Power	1.1kw

## **M06 Elevator**



### **Features**

Transport the peeled potatoes smoothly for next process with adjusted speed, no damage happens. It is suitable for continuous operation line

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## Technical data

Dimension	2000X750X1150mm
Power	1.1kw

## **07** Potato fries washer



## Features

This machine is applied to remove the surface starch of potato fries.

Strong waterfall washing with air bubble turning over removes the surface starch and other impurities of high efficiency.

## Technical data

Dimension	4000X1250X1350mm
Power	1.1kw

## **M08** Potato fries blancher



## Features

Blanching temperature and time is set up easily and the mesh conveyor speed is adjustable to meet continuous blanching process.

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Steam is used as heating source, it is economic and heating up quickly, Cover with water seal device to avoid steam leak, all body shell is filling with insulations, energy saves.

### **Technical data**

Dimension	5000X1250X1350mm
Power	1.1kw

### **M09 Potato fries cooling machine**



### **Features**

Fresh water is used as the medium, 1<sup>st</sup> is pre-cooling and 2<sup>nd</sup> is deep cooling process.

Freshwater overflow from pre-cooling tank is collected and reused after cooling tower if necessary, while, flow over from 2<sup>nd</sup> cooling tank will be the back flow to 1<sup>st</sup> tank. Air bubbles are supplied both for 1<sup>st</sup> and 2<sup>nd</sup> tank to solve the problem of water temperature stratification, ensure a quick cool with few fresh water consumption.

### **Technical data**

Dimension	5000X1250X1350mm
Power	5kw

### **M10 Vibrating dehydrator**



### **Features**

To remove the surface moisture quickly by means of vibrating motor and damping spring is to reduce the water dehydration quantity in next air drying process. It is of high efficiency with low energy consumption.

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## Technical data

Dimension	1500X950X1050mm
Power	0.75kw *2

## **M11 Overturn air dryer**



## Features

Potato fries turn over continuously on the mesh during transport and touch the high pressure blowing air, special blowing blade design to remove or evaporate the extra water by means of air-drying from potato fries in a very short time.

## Technical data

Dimension	4000X950X1400mm
Power	9kw

## **M12 Elevator**



## Features

Transport the peeled potatoes smoothly for next process with adjusted speed, no damage happens. It is suitable for continuous operation line

## Technical data

Dimension	2000*750*1300mm
Power	1.1kw

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## **M13 Continues French fries fryer**



### **Features**

Continues fryer is suitable for potato chips industry plant with full automatic control. The fryer is a tank filled with oil, includes assistant press mesh, fries transfer mesh for fries frying and a third mesh to collect residues. Fries transfer mesh is coated with fluoridize to avoid fries stick together.

This fryer includes an oil circulation system with filter for the course of dirt remover, a thermal oil heat exchanger and a circulation pump. To complete the system a prime oil day tank is included.

### **Technical data**

No.	Item	Technical data
01	Specification	HH500
02	Heating source	Electric heating, 120KW
03	Frying temperature	150°C - 200°C
04	Dimension	L5000*W1000*H2200mm

## **M14 De-fating and air-cooling machine**



### **Features**

Fried fries on the flat mesh are cooled by means of blowing air to remove the surface oil, and cool down to room temperature to meet the quick freezer feeding request in a short time.

### **Technical data**

Dimension	4000X950X1800mm
Power	6kw

## **M15 Elevator**



### **Features**

Transport the fries smoothly, no damage happens.

### **Technical data**

Dimension	2500*750*2050mm
Power	1.1kw

## **M16 Vibrating feeding machine**



### **Features**

To keep loose fries by means of vibrating motor and damping spring for preventing fries for extrusion and mutual adhesion in the initial feeding stage.

### **Technical data**

Dimension	1500X950X1800mm
Power	0.75kw *2

## **M17 Fluidized quick-freezer**





## **Features**

Fluidization frozen is an ideal way to achieve the IQF (Individually Quick Freezing), which is suitable for freezing the flakes, lumps, strip and granular vegetables with rapid freezing speed.

Fluidization, that is, the material forms a similar boiling state by a low-temperature air which is blown from the bottom up, like the movement of the fluid, and in the movement is quickly frozen.

## **Technical Data**

No.	Item	
1	Specification	LSD-200 Fluidized Quick-Freezer
2	Freeze Method	Air blast freezing
3	Heat transfer type in freezing	Forced convection heat exchange
4	Non-frozen fries Temperature	$\leq 15^{\circ}\text{C}$ (Central temperature)
5	Frozen fries Temperature	$-18^{\circ}\text{C}$ (Central temperature)
6	Dimension	L7500 * W3100 * H2900mm

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