
Chips-Auxiliary-Machine | Potato Drum Washer and Conveyer

01 Fresh Potato Drum Washer



In an industry potato chips French fries making plant, due to the large final products capacity, potatoes should be have a preliminary washing before going to peeling process.

Based on mutual friction and water spray shower, the potato drum washer will remove clay, sand and soil from the potatoes of high efficiency.

Technical data

Specification	Power	Capacity	Dimension
GQX3000	3.75KW	3000-5000Kg/h	3000*1200*2200mm
GQX4000	5.5KW	5000-10000Kg/h	4000*1300*2300mm
GQX5000	7.5KW	10000-15000Kg/h	5000*1300*2300mm

02 Chips Washing Machine



For the automatic frying or frozen chips process, the slices fall into a cold-water air bubble washing machine that removes the starch released when the potatoes are cut. Some manufacturers, who market their chips as natural, like banana and plantain chips, normally do not wash the starch off the potatoes.

Normally, this washing machine is also applied in vegetable and fruit pre-processing.

Technical Data

Specification	Power	Capacity	Dimension
CQX300	1.87KW	1000Kg/h	3000*1020*1350mm
CQX400	2.57KW	2000Kg/h	4130*1010*1550mm
CQX500	3.37KW	3000Kg/h	5200*1010*1550mm
CQX600	4.75KW	4000Kg/h	6500*1250*1550mm

03 Chips Auxiliary Conveyor Machines



De-stoning Elevator is the first step machine for a large fries making process to deposit sand and soil from the potatoes.

Sorting table normally is used as an inspection device for peeled potatoes or fried chips.

Conveyor is to transfer materials in the process.

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