# **Potato Chips Dehydrating Machine**

## **Potato Chips Cooling and Dehydrating Process**

Before the chips or fries are fried, this process will remove the surface water to raise the quality of frying process, which results in a crispier final product.

## 01 Potato Chips Dehydrating Machine for small potato chips French fries production Line



#### **Features**

Potato chips dehydration machine, taking advantage of centrifugal dewatering methods, can remove the surface water from blanched potato chips and fries, processed by this dewatering machine can be fried easily in the following frying machine. With through the fast rotating barrel, and equipped with anti-shock proof device, this dehydration machine can work in high rotating speed.

### **Technical data**

| Specification | Power       | Capacity     | Weight | Dimension      |
|---------------|-------------|--------------|--------|----------------|
| HDM500        | 0.75Kw/380V | 810Kg/batch  | 400Kg  | 940*560*830mm  |
| HDM600        | 1.1Kw/380V  | 1520Kg/batch | 500Kg  | 1050*660*930mm |
| HDM700        | 1.5Kw/380V  | 2030Kg/batch | 600Kg  | 1180*750*930mm |
| HDM800        | 2.2Kw/380V  | 3040Kg/batch | 700Kg  | 1280*820*100mm |

## 02 Potato Chips Dehydrating Line for Automatic Potato Chips Line



#### **Features**

The high quality demands equal colors of the stick and prevention of after cooking darkening. Before the chips or fries are fried, it should be properly dried. Fries air drying machine conveyer chips or fries with air blowing while chips turnover, the surface water will be removed completely and quickly, the dryer has to remove a certain amount of the water from the product to improve crispiness of the stick and shorter frying times.

This continuous dewatering line machine suits all kind of automatic frying products; it adopts the fan and belt to remove the surface water on blanched potato chips

## **Technical data**

| Specification | Power        | Capacity | Weight | Dimension        |
|---------------|--------------|----------|--------|------------------|
| HFG4000       | 6.75Kw/380V  | 1000Kg/h | 400Kg  | 4000*1000*1600mm |
| HFG5000       | 8.25 Kw/380V | 2000Kg/h | 500Kg  | 5000*1000*1600mm |
| HFG6000       | 9.75 Kw/380V | 3000Kg/h | 600Kg  | 6000*1000*1600mm |

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