
Small Potato Chips Making Machine | Crisp Making Machin

Potato Chips French Fries Market Insights



Potato chips business is the most-lasting business now and forever

The global potato chips market is expected to grow at a CAGR of 4.3%, during the period 2017-2022, to reach a market value of USD 40.3 billion by 2022. Easy affordability and availability has helped substantially grow potato chip consumption globally. With the younger population representing a key segment of total demand, product innovation has become an imperative for market players.

Small Potato Chips Making Machine | Crisp Making Machine Features



Small potato chips making machine is especially suitable for the small-scale potato chips, hot chips, finger chips, fries, frites, potato wedges process which is a good business in grocery, retail store, supper market, restaurant, etc.

Perfect investment: small crisp making machine of semi-automatic potato chips processing line has unimaginably value price.

User-friendliness: Due to semi-manual operation of the batch potato chips French fries process, each machine is designed as a one-click set up, easy operation and maintenance.

Less labor: for a crisp project of 30 kg/h, 6 staffs is available.

Small space request: for a potato chips manufacturer of 30 kg/h, 50M² is enough for all these small potato chips making machines installation.

How to make crispy French fries, making potato chips?

01 Potato Washing and Peeling



This process ensures optimum peeling of the potatoes as the first step of potato chips and fries making. The less peel is removed, the higher the yield of your process.

Batch Potato Washing & Peeling Machine peels the potato using rough contact surface which is lined carborundum, the hardest polishing and abrasion material. The peeling rate is up to 98%.

02 Potato Chips Slicing Cutting



How to cut potatoes into fries, how to cut potatoes into chips, how to cut waffle fries ?

Potato Chips Slicing Cutting Machine is able to cut the peeled potatoes into slices, chips, sticks, strips and shredded potatoes easily.

Thickness of potato strips & slices are adjustable (from 1.5-10mm)

03 Potato Chips Blanching



Blanching is an important step. It slows down the enzyme reactions that cause foods to lose their flavor and color.

An accurate blanching time and correct temperature setting is the key for this process.

Potato Chips blanching machine is designed with water temperature automatically controlled and blanching time adjustable freely.

04 Potato Chips Dewatering



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.

Potato chips dehydration machine uses the centrifugal dewatering methods with through the fast rotating barrel, and equipped with anti-shock system to ensure a reliable working condition.

05 Potato Chips Frying



How to fry French fries? How to make potato crisps

wafers?

In this process, fresh potato chips and fries will be fried with a Batch operation fryer.

Small Potato Chips French Fries Frying machine adopts advanced oil-water mixture technology, which can save consumption of 50%oil, and 40% power.

Both Electricity and gas are all available as the heating source.

Frying time in accordance with different recipe is easy to set up and automatic control during



chips and fries frying process.

06 Fried Potato Chips De-oiling



Potato chips and French fries are crisper and tasty after de-oiling process, also too much fat has no benefits to health.

Chips De-oiling machine is similar to potato chips dewatering machine, uses the centrifugal dewatering methods with through the fast rotating barrel to remove the fat fast.

07 Fried Potato Chips Flavouring



This process Provides with a wide range of flavorings, such as salt and pepper, to meet different customer demand for potato chips, hot chips, finger chips, fries, frites, potato wedges.

Fried Potato Chips Flavouring Machine is able to mix and season food evenly, and discharge automatically.

08 Fried Potato Chips Packing



Fried Potato Chips Nitrogen Filled Packing machine seal schips and fries inbags with full nitrogen; it would not react with oxygen so that potato chips can keep fresh for a long time without any taste losses.



Sometimes, also recommend Inflatable packaging machine to improved crush resistance, and reduce the damage of the food during transport.

Small potato chips making machine list for a capacity of 30 Kg/h

No.	Machine	Specification	Power	Weight	Dimension
1	Washing & Peeling Machine	HPM10	0.75KW/220V	60Kg	690*430*860mm
2	Potato Chips Slicing Cutting Machine	HCM400	0.75KW/220V	60Kg	650*510*700mm
3	Potato Chips Blanching Machine	HBT-1000	15kw/380v	90Kg	1310*650*700mm
4	Potato Chips Dehydration Machine	HDM500	0.75kw/380v	320Kg	940*560*830mm
5	Potato Chips French Fries Frying Machine	HFM500	9kw/380v	80Kg	880*620*930mm
6	Chips Deoiling Machine	HDO500	0.75kw/380v	320Kg	940*560*830mm
7	Fried Potato Chips Flavouring Machine	HSM800	0.75kw/220v	400Kg	1000*800*1380mm
8	Nitrogen fill Packing	HPM-400	1kw/380v	180Kg	1050*650*855mm

	Machine (option)				
	Inflatable packaging machine	HFR-1000	750W/380V	70kG	1020*570*1010mm

For detailed information of these small potato chips making machine,pls visit potato chips processing machine.

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Product link : <https://www.french-fries-machine.com/product/small-potato-chips>