

CONTINUOUS LINE OF KETTLE POTATO CHIPS

The line begins with the peeling station for the potatoes. After the potatoes are sliced, they travel along a belt where they accumulate, and the number required per batch load enters the fryer via a programmable electric system where time and speed of the fryer is adjusted.

Once the sliced potatoes enter the fryer an agitation mechanism helps the product to receive the same exposure to the oil for a uniform cooking at capacity of 200 kg/hour. The agitator is controlled by a PLC programmer which controls the timer, levels, and activation of the extraction chain belt.

The fryer pan has an automatic oil replenishment system using a flotation device with connections for an oil replacement tank.

The fried kettle chip now enters a vibrating screen to remove all excess oil and small particles. This screen assists in generating a continuous flow of the product towards the chain belt conveyor that will direct the product to the rotary seasoner. The desired salt and flavoring levels will be applied to the product which from there will be taken to the next stage.

The seasoned fried chip now enters a continuous cooling tunnel followed by an inspection area before entering the packaging machine.

This complete line has centralized electrical panel which commands and controls every station of the line.

Capacity of this line: 200kg/hour



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