

POTATO CHIP FRYER | KETTLE (BATCH) FRYER

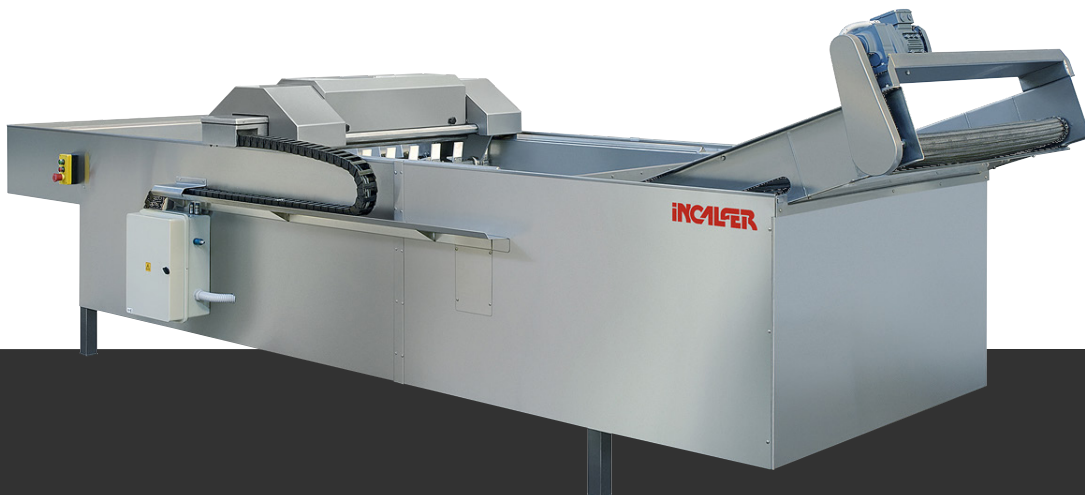
Fryer for potato chip snack with a capacity of 80kg/hr of finished product.

The submersion mechanism of the potato chip in the fryer is done by an agitation system located above the fryer that not only helps the product to receive the same exposure to the oil for a uniform cooking, but it also directs the product towards the exit conveyor belt.

The conveyor belt removes the finished product, taking the potato chip to the next stage.

The fryer pan has an automatic oil replenishment system using a flotation device. It also has a connection for an oil replacement tank.

Model	Potato Chip Fryer
Dimensions	1400 x 700 x 1400mm
Power	Electrical 3 HP Three-phase / Thermal 250.000Kcal
Weight	1300 Kg
Production	80 Kg / hour of Potato Chips



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