Tianjin First Cold Chain equipment Co.,Ltd



Frozen French Fries Production Line



- 1.Hoister
- 2.Washing peeling machine
- 3.French fries cutter machine
- 4.Bleaching machine
- 5.Air drying machine

- 6. Frying machine
- 7. Cooling machine
- 8. Quick freezing machine
- 9. Automatic packing machine



Hoister







The equipment is mainly used for the transportation of potatoes





Washing peeling machine







The use of wool roller cleaning, can effectively remove impurities on potatoes and the appearance of skin





French fries cutter machine







This machine is used to cut potato into sticks, french fries quality depends on fries length and shape, so cutting machine is very important.





Bleaching machine







This machine is used to deactivate the activity of the oxidase, take off the starch, separate out the reducing sugar, also after blanching, it will get inner soft taste of french fries.





Air drying machine







After the removal of blanching French fries, potato chips on the surface of excess water





Frying machine







Used for frying French fries, Temperature 0-220°C adjustable (Include filter system)





Cooling machine







After the removal of blanching French fries, potato chips on the surface of excess oil. At the same time can also be fast cooling, then deliver sticks into the freezer.

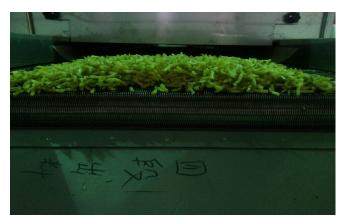




Quick freezing machine (IQF)



It is used to quick freezing the french fries in short time, fries center temperature at -18 °C, Can the maximum keep the original flavor and product quality.







Automatic machine







Is used to pack the french fries automatically, including bucket elevator.





Thank you



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