Automatic Potato Chips Machine-Capacity 50-100 kg/h

BOSS PRODUCT

Your professional partner

You dream IT ... We make IT!!

estoconcept, sales of various of frying machine, frozen French fries production line, potato chips production line, Chicken Nuggets/Burger Patty machine, IQF, and other auxiliary equipment. We have experienced technical team, focus on quality and service. We work with different suppliers and Brands in the whole world.





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1. Machine material and electrical elements brand list:

Overall SUS304 stainless steel except electrical elements and special design needed parts, some parts adopt SUS316 and SUS310 stainless steel as design demands!

No.	Name	Brands
1	PLC with HMI	MITSUBISHI
2	Switch	SEIMENS
3	AC contactor	SCHNEIDER
4	Circuit breaker	SCHNEIDER
5	Motor	Chinese brand
6	Instruments and meters	OMRON
7	Inverter	OMRON
8	Gas burner	BALTUR

2. Equipment specifications:

Device Name	Instroduction	Unit Price	Qty	Total Price
1.Peeling machine	This machine is used to peel the potato automaticly. Friction force. > Model:QPJ-1200 > Size:1280*950*1570mm > Power:1.5kw/h > Brush lenth:1200mm > Nylon and Emery rollers > With spare part	\$3750	1	\$3750

2.Inspection table	It is used to inspect the potato quality and take out black or bad parts. >Length 1000mm >SUS304 stainless steel As manufacturer's standard	\$750	1	\$750
3.Potato cutter	It is used to cut the potatoes into regular slices, wave slices, thin sticks high efficiently and quality. >Model:QPJ-100 >Power:0.75kw/h >Size of Chips:2mm >Capacity:100-300kg/h >Size:900*680*450 mm >With 3 blades: flat slice blade, wave slice blade, sticks blade	\$3000	1	\$3000
4. Bubble washing air cooling conveyor	This conveyor with an water tank and high efficient fans above it, it can remove the surface starch by bubble washing function inside the water tank, then it will convey slices into gas fryer, with fans above belt to remove the slices surface water high efficiently. > Model: QXJ-3500 > Power: 2.5 kw/h > Function: 1) Bubble washing 2) Convey slices 3) Aircool to remove water > Size: 3500*700*1200 mm > Speed adjustable > Material: SUS304 stainless steel > With an scalable structure for feeding slices into fryer.	\$6300	1	\$6300

5.Gas fryer	Automatic batch gas fryer This machine is used to fry the chips high efficiently. Automatic feeding slices, automatic frying, deoiling and discharging, automatic temperature and frying time control system. > Model:XDFL-1500x1500 > Material:SUS304 stainless steel > Heating methord:gas > Power and fuel consumption: 2.2kw/h+15Nm³/h nature gas Dimension:2500*2200*2200mm > Automati feeding, frying, discharing, temperature and time control system.	\$15,000	1	\$15,000		
6.Deoiling cart	This deoiling cart is used to collect the fried chips to deoil. With 2 pcs SUS304 stainless steel mesh trays. > Size:1.1x0.65x0.8m > With 2 pcs filtering SUS304 stainless steel trays	\$750	1	\$750		
7.Flavoring machine	Flavoring machine is automatic batch type. It can mix the seasons with banana chips high efficiently. > Model:TWJ-1000 > Power:0.75kw/h > Diameter of drum:1000mm > Size:1200*800*1600mm > Material:SUS304 stainless steel > Speed adjustable	\$2250	1	\$2250		
Total FOB Price: \$31 800						

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3. The payment and warranty

1)Payment: 50% T/T as deposit,50% will be paid after inspection before delivery.

2) The lead time: within 30 days after deposit.

3) Warranty: we supply 1 year quality warranty.

4) Installation: we supply overseas installation and training. Technician's air ticket,board,lodging and allowance of USD190.00 per day pax will be of buyer's account. Estimate 1 technican about 3days. We also can supply teaching videos to show how customer run and use the machine if don't come to

install the machines.

5) Power: 7.7kw/h, about 15Nm³/h gas.

7) Container quantity: 1x20GP

8) Water consumption: $0.5 \text{m}^3 / \text{h}$

9)Oil consumption: fryer oil volue is 1ton, 20kg/h oil needed for chips frying.

10) Potato quantity needed: about 150-200kg/h needed for output capacity 50kg/h potato chips.

11)Straight potato chips line workship size: 10m x 4m x 4m. It can be arranged into 2 lines or turn corners according to customer's workshop condintion.

12)Operating staff: 3-4staffs.