

chips processing technology

helping you deliver the tastiest snack
on the market



THE SCOPE

PRE-TESTED & DELIVERED TURNKEY

Our potato chips processing plants include all the necessary components from raw potato input to packaging.

1. Potato receipt and cleaning

The beginning of the line includes equipment for raw potato receipt, destoning, dry and wet washing.

2. Peeling and slicing

Abrasive peeling is used to efficiently remove potato skin. Further, the potato is inspected and sent to a Urschel slicer. Various types of cuts can be applied.

3. Slice preparation and blanching

The slices are washed and blanched in warm water. The blanching stage is used to remove sugars and might be excluded from the line depending on the composition of the potato. Slices are washed further and excessive starch is removed via the air knives before frying.

4. Frying

The fryer's features combined with an efficient control of this process allows the snack producers to manufacture optimum quality products at the lowest frying oil turnover time possible.

5. Water treatment system

Innovative water treatment technology that uses up to 60% less water than conventional systems. The system only needs clean water at one stage of production.

6. Final inspection and flavouring/salting

The chips are inspected manually. An optical sorter can be included. Finally, the product is flavoured and transported to packaging.



APPLICATIONS

- Potato chips of various cuts and flavours
- Potato sticks of various flavours
- Hard bite style chips of various flavours

Besides the chips lines, we also supply turnkey plants for mash potato products and French fries. For more information, get in touch with our sales team!



QUALITY AND EFFICIENCY

Achieving the optimal combination between end-product quality and operational efficiency can be tricky. At Kuipers our team of experts has perfected the potato chips plant to allow our clients to deliver a tasty end product while being able to run production for longer than conventional fryers. This is achieved via an innovative design combined with a well-monitored process.

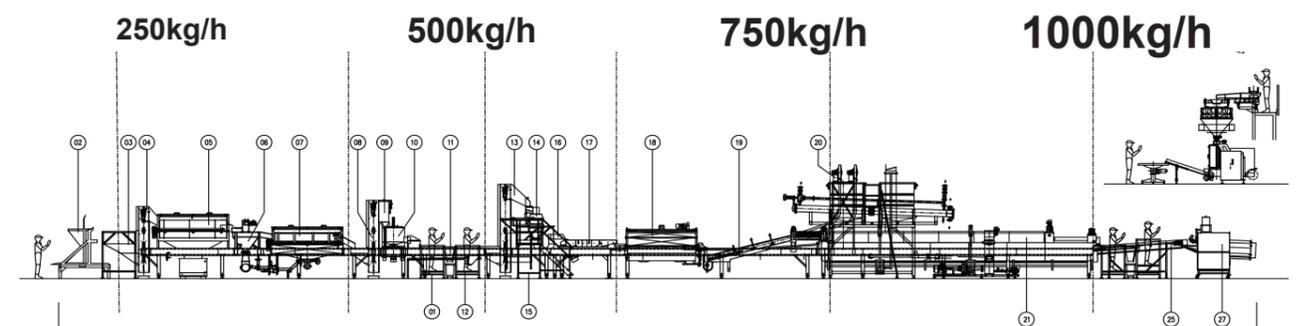
Although frying is the most important step within the line, it is important to note that while producing chips, perfecting the process begins at the beginning of the line. The potato needs to be "ready" for frying, this is why at Kuipers we focus on turnkey delivery. Our lines ensure proper washing, blanching and starch removal is applied so that the properties of the slice before entering the fryer are optimal.

Further, the multiple oil injection points within the frying system provide the balance and freedom to fully control the temperature over the whole width and length of the potato chips fryer. This helps in creating an even frying process and maintaining the optimum quality of the chips.

The combination of efficient pre-processing and frying is also a crucial factor for maintaining frying oil quality and preventing the formation of acrylamide and other acids. Offering a great quality end product in terms of taste, smell, crunchiness and colour is nowadays essential.



CAPACITIES OFFERED



*Accurate capacities are always calculated according to the producers' raw product input and the desired output

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