



# Potato chips processing plant

helping snack producers deliver the tastiest chips on the market



**3. Slice preparation and blanching**

The slices are gently washed and then blanched in warm water. The blanching stage can be by-passed if preferred. After blanching, the slices pass a final wash. Before frying excessive moisture is removed via our double air knife and swipe system.

**2. Peeling and slicing**

Abrasive peeling is used to efficiently remove the potato skin. Further, the potato is inspected and sent to a slicer. The slicing system can be used to achieve various cuts. Variations include thickness of the slice, V-cut chips or sticks.

**1. Potato receipt and preparation**

The scope of our plant starts at raw potato receipt, mostly from wooden crates. The product is then passed through a 3 stage cleaning process including dry cleaning, destoning and cleaning with water.

**4. Frying**

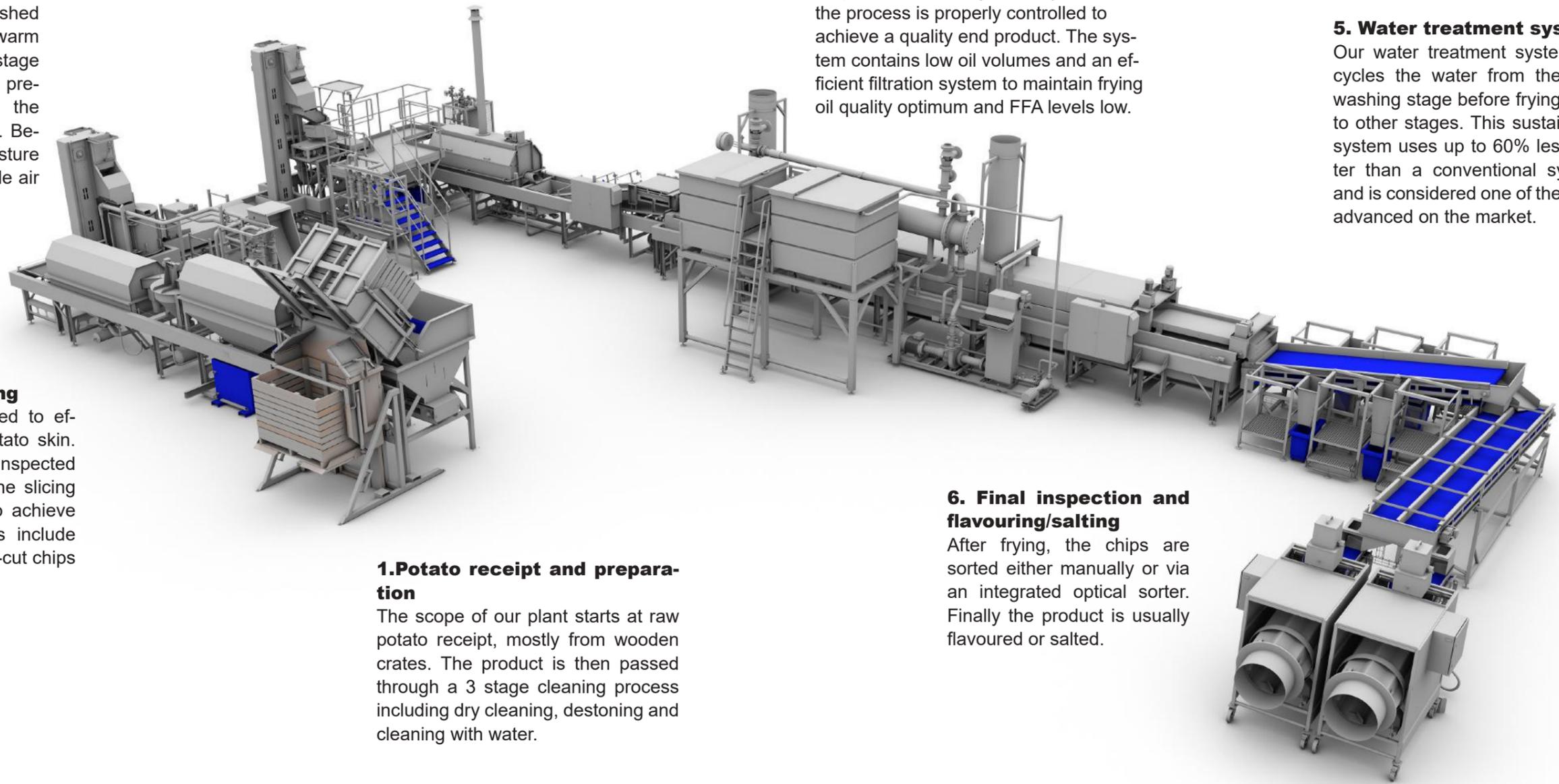
Kuipers multi-flow injection fryer ensures the process is properly controlled to achieve a quality end product. The system contains low oil volumes and an efficient filtration system to maintain frying oil quality optimum and FFA levels low.

**5. Water treatment system**

Our water treatment system recycles the water from the final washing stage before frying back to other stages. This sustainable system uses up to 60% less water than a conventional system and is considered one of the most advanced on the market.

**6. Final inspection and flavouring/salting**

After frying, the chips are sorted either manually or via an integrated optical sorter. Finally the product is usually flavoured or salted.



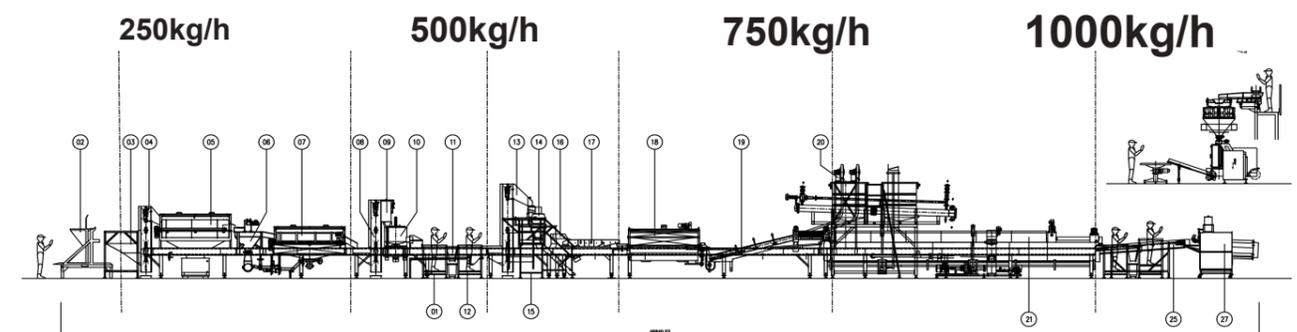
**APPLICATIONS**

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

Besides chips, we also supply turnkey plants for French fries, potato wedges and other potato snacks and foods.



**CAPACITIES OFFERED**



\*Accurate capacities are always calculated according to the producers' raw product and general process parameters.

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