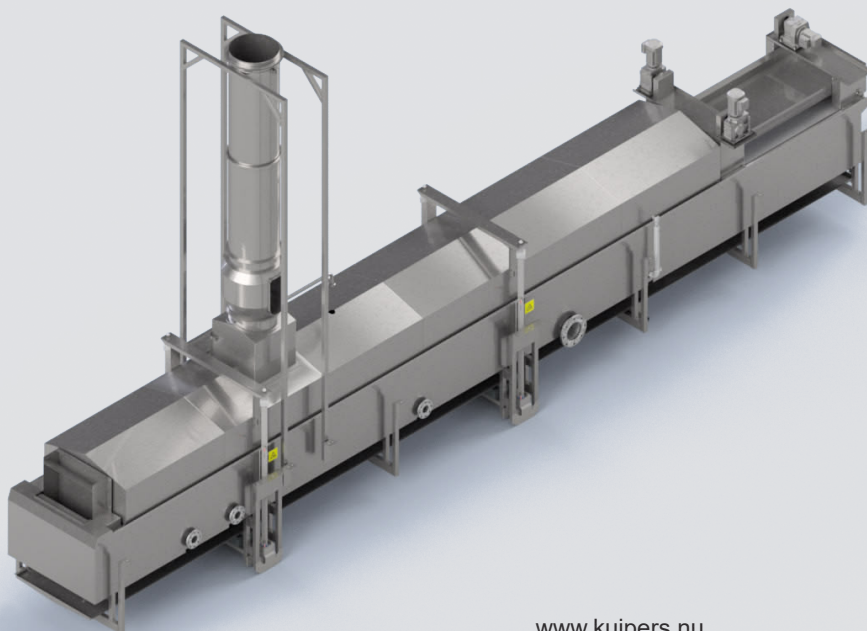
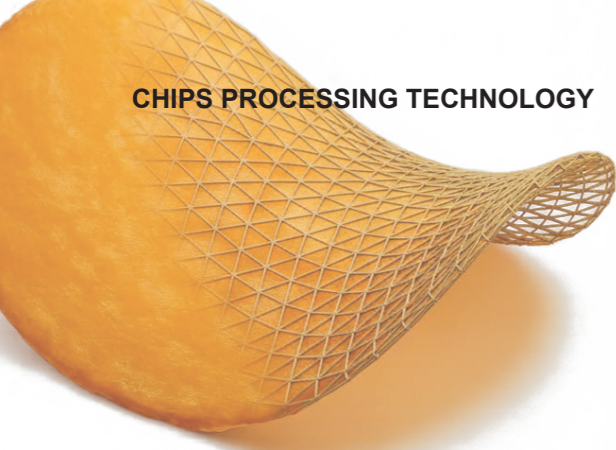


POTATO CHIP PLANT

Raw In. Crispy Out.

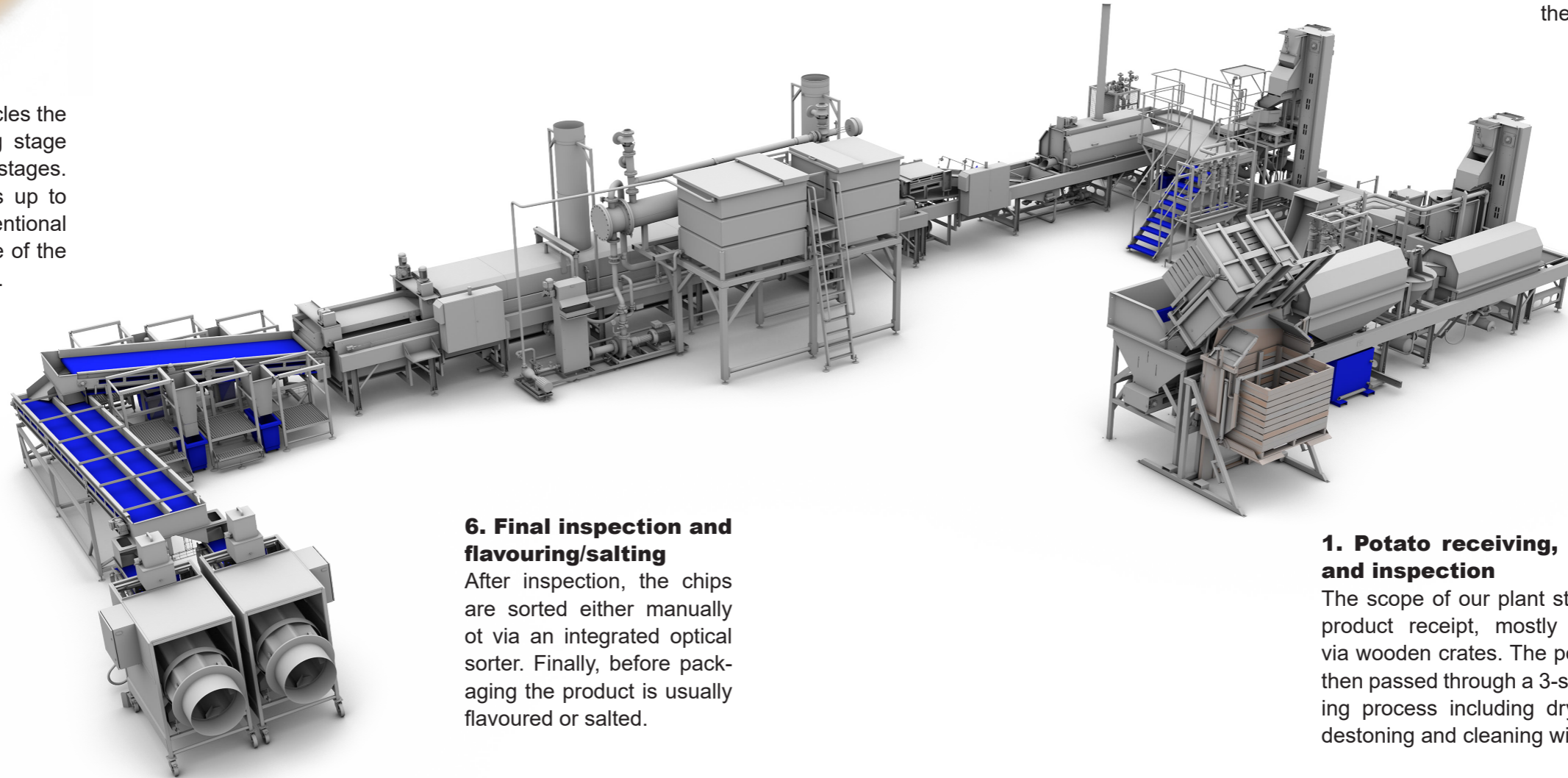
Fully Integrated.





5. Water treatment

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



4. Frying

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

3. Slice washing 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 potato skin. Further, the potato is inspected and sent to the slicer. The slicing unit can achieve various cuts. Variations include thickness of the slice, V-cut slices or sticks.

6. Final inspection and flavouring/salting

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

1. Potato receiving, trimming and inspection

The scope of our plant starts at raw product receipt, mostly coming in via wooden crates. The potatoes are then passed through a 3-stage cleaning process including dry cleaning, destoning and cleaning with water.

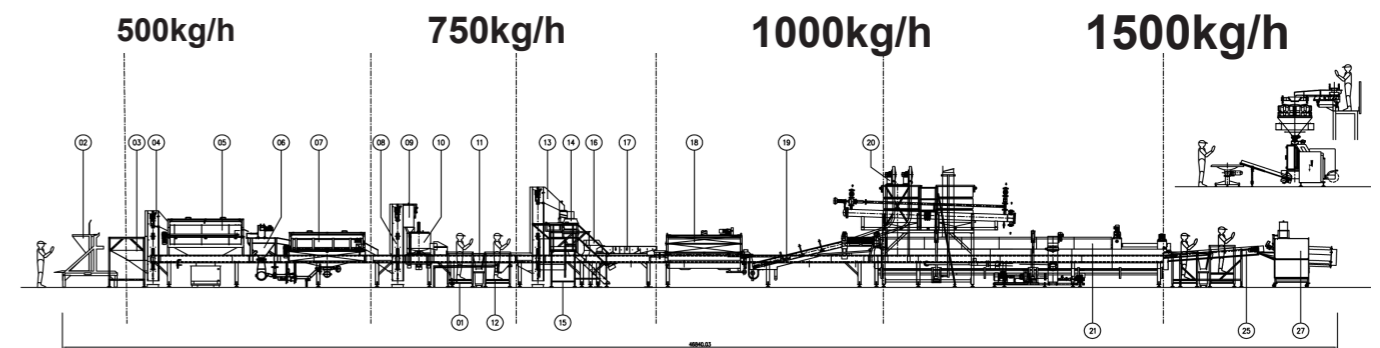
APPLICATIONS

- 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.



CAPACITIES OFFERED



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



Our PC500 plant installed, November 2025

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