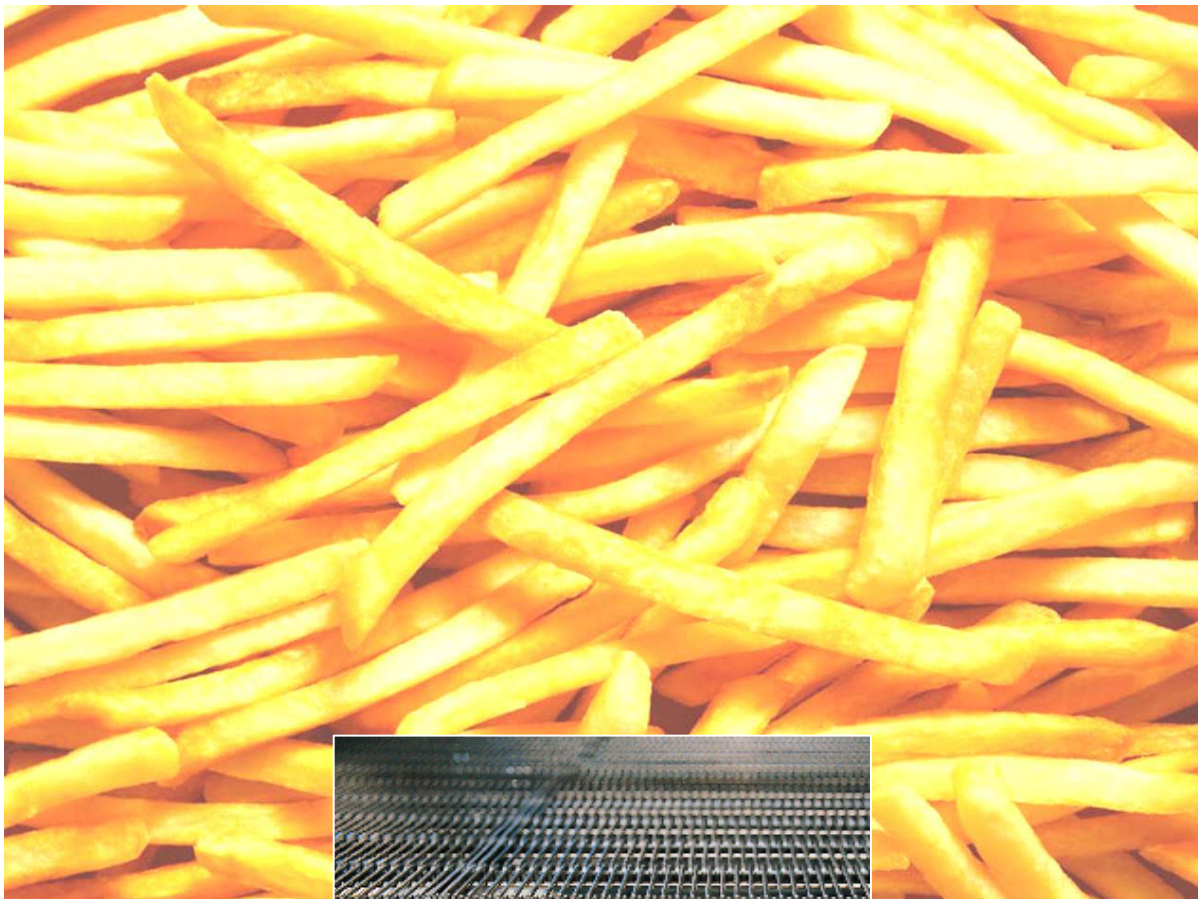


Production Plants for French Fries (UK: Chips)

For semi-automatic operation



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food technology

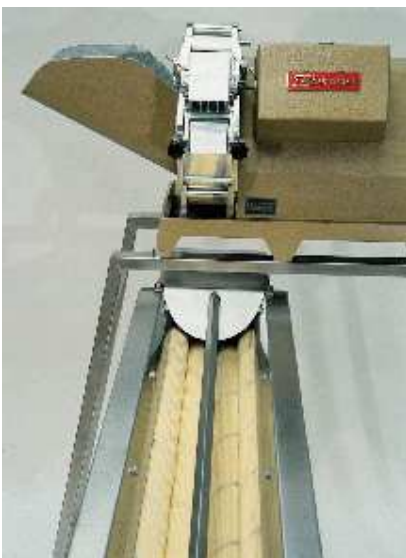
Production Plants for French Fries (UK: Chips)



DORNOW-Potato Peeling machine 20 K-HB



DORNOW roller peeling machine for higher capacities and more automatical lines



French fries machine model SUPER XA, mounted on French Fries sorting device 4 M (optional).

We have been supplying machines and complete plants for the French fries production (UK: Chips) over 40 years.

We have specialized in the supply of complete semi-automatic plants for smaller and medium capacities.

When designing the plants we lay special emphasis on saving the natural flavour substances in the potatoes.

Lines with capacities from 100 – 1.000 kg/h are available

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Production Plants for French Fries (UK: Chips)



Storage bin for underwater storage and washing of cut French fries sticks



Industrial fryer "Industry 300" in operation



Overview: 2 Industrial fryers "Industry 300" with wire link belt on top



Cooling conveyor belt, open construction, capacity approx. 500 kg/h.

Alterations reserved