



Fruit and Vegetable Chip Processing Line



Product Introduction

Fruit and vegetable chips were made from variety of fresh fruits and vegetables by low-temperature vacuum frying. The chips maintained the original color, flavor and nutrition of the fruit and vegetable and without the use of chemical additives, it has many advantages like low fat, low calorie and high fiber characteristics, crispy and delicious, good for health.

Equipment Composition

Raw material → Peel → Wash → Shape → Freeze → Pre-cook → Dipping → Vacuum fry → De-oil → Flavoring → Packaging

Note :

Due to keeping innovation, the specification and Machine pictures or color are subject to alteration without notice!

Technical Parameter

Model	Installed Power	Inner Diameter	De-oil type	Throughput	Dimension
GSCP-I Fruit and Vegetables Chips Processing Line	12 KW [Ⓢ]	1000 mm	Built-in De-oil Device	40~50 kg/h	2.45 x 1.45 x 3.85 m