

## Potato Chips Dehydrating Machine



The Dehydrator is used for removing moisture from potato chips to make them crisp and crunchy when fried.

The machine removes most of the moisture in the potato chips. The sliced Potato chips are put into the Dehydration chamber. This contains a revolving stainless steel drum. When the timer switch is turned on, the high speed revolution of the drum helps remove moisture from the product by the process of spin drying. After the set time, the drum stops revolving and the dried chips can be now taken out for frying.

The drying chamber is made of SS 304. It can be taken out for cleaning. The outer chamber in which the water is collected has a bottom drain to remove it. The machine has a ½ Hp 1 ph motor and needs very little maintenance. It can process about 500 – 600 kgs per 8 hours.



### Showroom & Demo Center

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