



POTATO CHIPS PRODUCTION LINE

MARCELISSSEN

POTATO CHIPS LINE 250 Kg/Hour

This second hand line can be purchased in "as it is" condition and in complete overhauled condition.

The infeed section is offered as new machines but the line can be purchased without these machines. These machines are new machines and will be build on demand

Position 7 and 8 are new machines build by Marcelissen and are included in the price for "as it is".

Advice: The line was in full operation when it was traded in by Marcelissen against delivery of a new potato processing line. The infeed section was not traded in and there new equipment needs to be added to get a full operational chips production line.

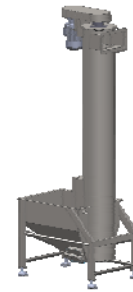
The pictures as displayed in this offer, were taken during the last production runs in customer's production facilities in the EU. The new infeed equipment is offered additionally in Pos 1 on the next page. The equipment is constructed by Marcelissen.

POTATO CHIPS PRODUCTION LINE

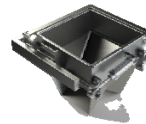
MARCELISSEN POTATO CHIPS PRODUCTION LINE

Pos 1 Infeed Section New Constructed Equipment

Pos 1a Vertical screw Destoner



Pos 1b Batch Peeler



+



Pos 1c Electrical Control Panel

Pos 1d Roller Inspection Belt with Side Platform



Pos 1f Conveyor Elevator



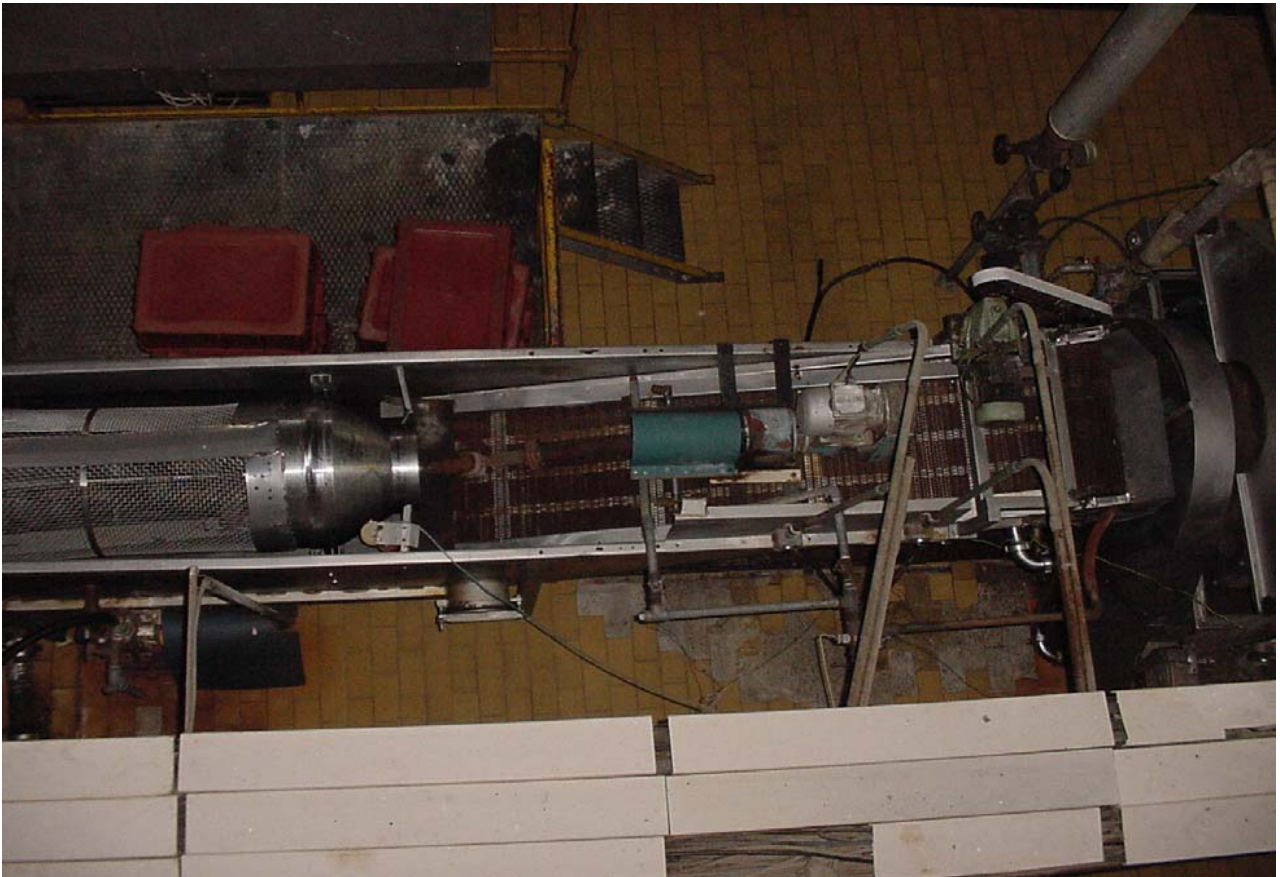
POTATO CHIPS PRODUCTION LINE

Pos 2 Slicing Unit and Drum Washer



Integrated into one machine

POTATO CHIPS PRODUCTION LINE



Pos 3 Drum Washer and Dewatering Belt

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Pos 4 Blancher

Pos 1g Steam Boiler for Blancher Local Required to heat the blancher

POTATO CHIPS PRODUCTION LINE



Pos 5 Dewatering Fryer Infeed Vibrator

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Pos 6 Fryer Belt with Paddles



The fryer is the heart of the potato chips production process. This unit is executed with an internally placed heat exchanger. The heat exchanger is heated with use of thermal oil that is heated in the thermal oil heater (Pos 16)

Note: This is a detail picture of the transport belt, placed within the fryer to control transport and frying time of the chips in the fryer. Other detail pictures follow on the next page.



POTATO CHIPS PRODUCTION LINE

Fryer Outfeed with Top Belt



Fryer Outfeed Belt

POTATO CHIPS PRODUCTION LINE

Pos 7 Oil Daytank



**This machine/unit is going to be manufactured
new**

POTATO CHIPS PRODUCTION LINE

Pos 8 Defatting Belt



This machine/unit is going to be produced new

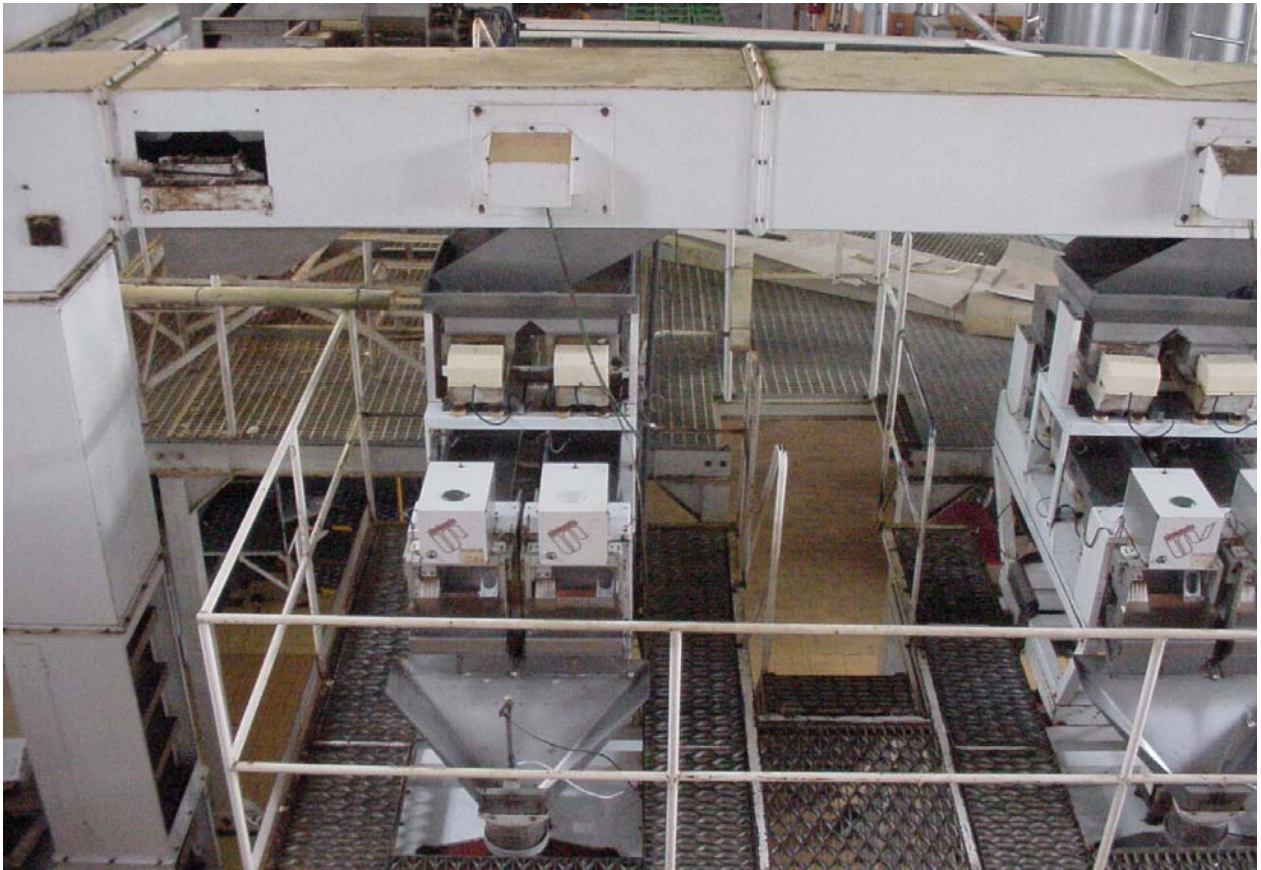
POTATO CHIPS PRODUCTION LINE

Pos 9 Bucket Elevator



POTATO CHIPS PRODUCTION LINE

Pos 10 Two In-line Weighers



In-line weighers to weigh the finished product into predetermined batches. These batches are packed into individual bags in the FFS machine, which is placed underneath.

POTATO CHIPS PRODUCTION LINE

Pos 11 Two Packaging machines



Form, Fill and Seal machines to pack finished chips into small bags.
Reducing transport damage to the product.

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Pos 12 Transverse Belt

Pos 13 Conveyor

Pos 14 Rotating Pack-off Table

Pos 15 Two Oil Storage Tanks



POTATO CHIPS PRODUCTION LINE

Pos 16 Two Thermal Oil Heaters



These thermal oil heaters are used to heat up the fryer with use of thermal as intermediate heat transport oil.

Only one of the Thermal oil heaters needs to be used during the production