

SPECIFICS

Electric consumption: 170 Kw
Water consumption: 5-4 m3 /Hr
Air consumption: 1.5 -1 m3/Hr
Finish product output: 700 Kg/Hr
Raw potato input: 2500- 2000 Kg/Hr
(potato dry matter content)
Required operators: 7 -5 operators
Required area: 1000 -750 m2

High-Efficiency Filtration System

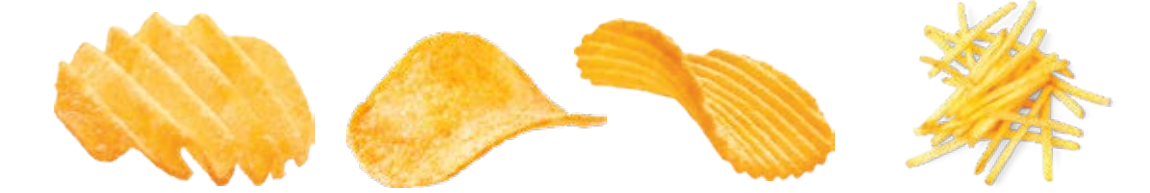
Eco-Friendly Design



**UP to
700 Kg/Hr**

**Low Water
Consumption**

Potato Chips
Production
Lines



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PREMIUM NATURAL POTATO CHIPS PRODUCTION LINE

Experience the perfect crunch and natural flavor with our advanced chips production line Made-by **ZIRVE EXTRUSION**. From precise washing, peeling and cutting to uniform frying and expert seasoning, every chip meets the highest quality standards. **Eco-friendly** and **efficient**, the line minimizes waste, **saves water and energy**, and ensures sustainable production. Deliver consistent taste, superior texture, and premium quality every single time.

WATER IS LIFE

The production line is **environmentally friendly**, designed to minimize its impact on nature. Its layout and processes focus on reducing waste of natural resources, while ensuring **efficient** use of water, **energy**, and raw materials throughout the production process, promoting **sustainability**. A high-efficiency filtration system allows the **recycling** of filtration residues, further enhancing sustainability and reducing environmental footprint.





POTATO RECEIPT AND FEEDER
Raw potato receipt by hydraulic lifting system.



AQUA CYBER
Water Filtration & Recirculation Unit for Peel-Laden Water



INSPECTION STATION
Conveyor (manual inspection)



SLICE PREPARATION
The slice is gently washed in mechanical vibrating system.



BLANCHING STATION
Slices blanched in warm water (can be bypassed if preferred)



CONTINUOUS FRYER
ZIRVE multi-flow fryer ensures the frying properly controlled to achieve the best quality end product. A super oil filtration system and low oil volumes in ZIRVE Multi-Flow Fryer.



END PRODUCT INSPECTION STATION
On metal mesh conveyor belt chips are sorted either manually or via an integrated optical sorter.



WASHING STATION
3 stage cleaning process including, Dry cleaning, Destoning and cleaning with Water.



PEELING STATION
Abrasive peeling is used to efficiently remove the potato skin.

SLICING STATION

Can used to achieve various cuts shape (V- cut chips, sticks, slice), slicing station coming with double screw feeder system.

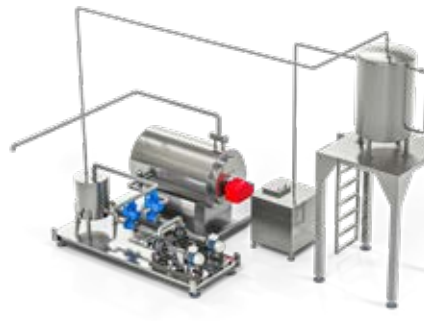
ZIRVE Uniquely designed water treatment system
Our water treatment system recycles the water from the final washing stage before frying back to other stages, this system uses up to %50 less water than a conventional system (this system helps in conserving water and protecting the environment)



FINAL WASHING STATION
Before frying excessive moisture is removed via our double air knife and swipe system



SEASONING UNIT
For precise and complete control of amount of flavor added to final product (easy-to-clean system is integrated with the unit)



THERMAL OIL HEATING STATION
The thermal oil heating station provides stable and efficient heat for the frying process. Using high-performance heat exchangers, it ensures precise temperature control and consistent frying quality.

Designed for energy efficiency and reliability, the system reduces fuel consumption, maintains uniform heat distribution, and extends the lifespan of the frying oil.



Flavoring drum
Gently tumble the chips, ensuring a uniform and consistent distribution of seasoning across all crisps.



SCREW CONVEYOR
SS304, Automatically Adjustable speed.

