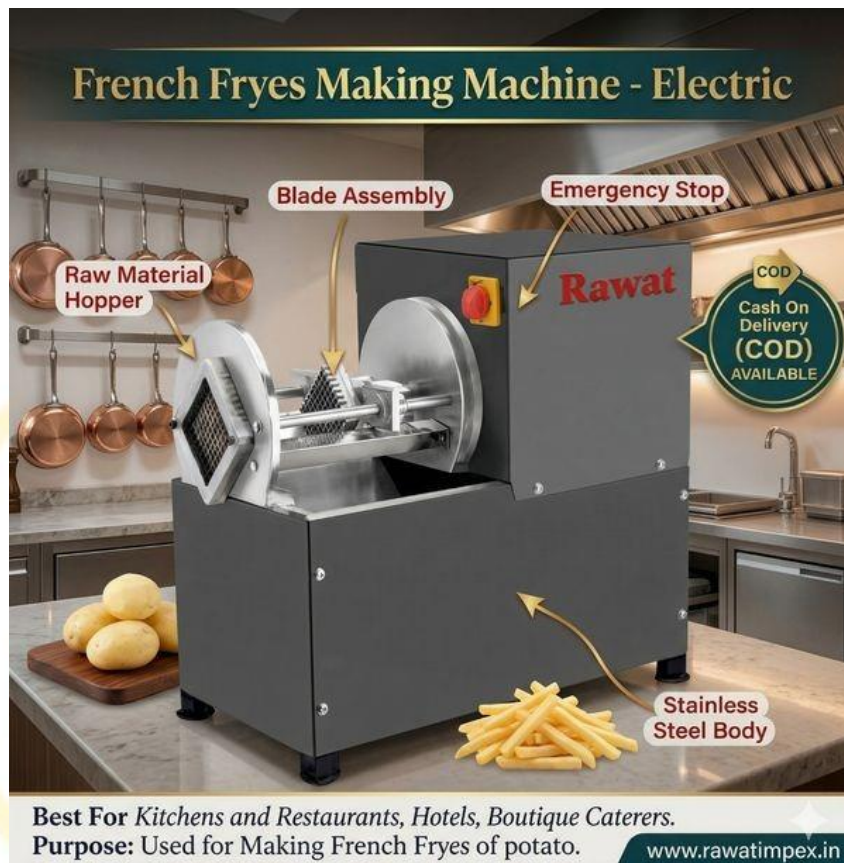




Rawat Commercial French Fries Making Machine



About Product

The Rawat Commercial French Fries Making Machine (SKU-0083) is a high-speed, heavy-duty processing solution engineered to transform raw potatoes into perfectly uniform finger chips instantly. Utilizing an advanced semi-automatic mechanical drive, this industrial-grade machine pushes root vegetables through precision-aligned blade grids with absolute ease, eliminating the immense physical labor of manual slicing.



It is the absolute ultimate choice for fast-food restaurants, busy cafes, hotel kitchens, commercial canteens, catering units, and snack manufacturing setups looking to dramatically step up daily food preparation speeds and maintain premium plating consistency.

Core Highlights

- Made In India
 - Massive production output of up to 300 kg per hour, heavy-engineered for bulk commercial supply
 - Delivers ultra-precise, uniform thickness slices that ensure even frying and premium wafer crispiness
 - Equipped with a multi-hole vertical feeding chute to safely and continuously accommodate multiple bananas simultaneously
 - Full high-grade structural construction provides excellent rust resistance and ultimate food safety during wet processing
 - High-speed cutting blade assembly minimizes fruit bruising, preserving the natural quality and color of the banana
 - Compact, stable tabletop layout that integrates cleanly into fast-paced snack manufacturing lines
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⚙️ Technical Specifications

- Brand: Rawat
- SKU: SKU-0083
- Product Type: Commercial French Fries / Finger Chips Cutter
- Operation: Electric / Semi-Automatic
- Voltage: 220 V



- Phase: Single Phase, 50 Hz
- Material: Heavy-Duty Industrial-Grade Framework with Food-Safe Cutting Assembly
- Cutting Grid: High-Grade Precision Stainless Steel Blades
- Suitable For: Potatoes, Sweet Potatoes, Carrots, and other dense root vegetables
- Country of Origin: India

Why Choose Rawat ?

- Revolutionizes fast-food kitchen speeds by replacing slow manual chopping with automated mechanical slicing
- High-precision block cutting drastically reduces raw material wastage compared to standard hand-knife slicing
- Industrial-grade build quality withstands heavy daily usage and simplifies deep washdowns in wet commercial kitchens
- Energy-efficient electrical engineering ensures low operational costs even during peak high-volume running hours
- Total operational confidence backed by Rawat's professional after-sales network and ready spare parts availability
- Proudly Made in India, heavy-engineered to perfectly match the high workloads and rugged conditions of busy Indian commercial food industries