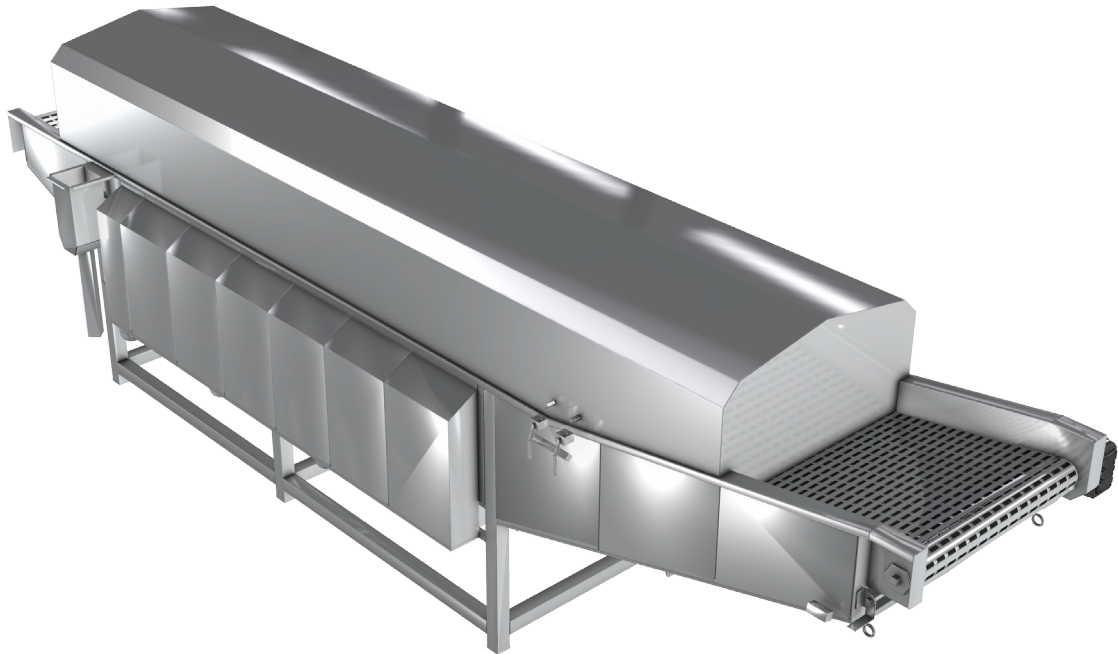


ZONE BLANCHER



In the potato chip process, starch is converted to sugar. The frying process reveals the amount of sugar by darkening the colour. The darker the colour of the potato chips, the higher the sugar content.

In order to reduce the sugar content of potato chips, the sugar has to be removed from the slice. This process is called blanching. The Rosenqvists Counter Flow Zone Blancher uses hot water. Each slice is separated and treated individually.

The Rosenqvists Counter Flow Zone Blancher has four main parts:

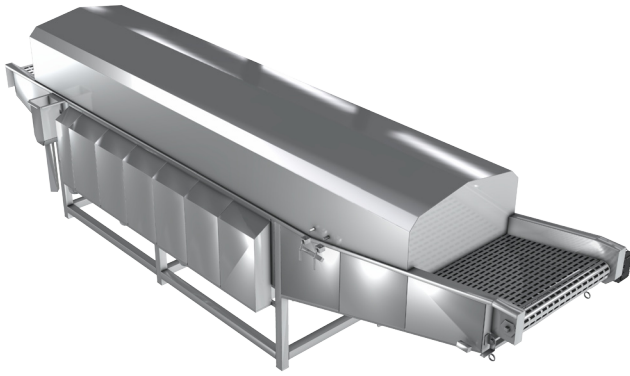
- Hood with a paddle belt
- Pan with multiple water intake and outlets in the bottom. Water is injected along both sides
- Bottom belt for uses when there is no need for blanching
- Three temperature zones

As the slices enter the first zone of the blancher, the paddle belt ensures that a constant amount of slices are conveyed through the machine.

All slices are treated uniformly and for the same amount of time. The injectors create a turbulent water flow which separates the slices resulting in even heat treatment. The water in the different zones can be heated by either thermo oil or direct injected steam.

Fresh water is added via a spray ramp above the discharge section. The water discharge is placed at the in feed. Due to the counter flow main water stream and the three temperature zones, the water in the process is used with optimal efficiency. The Zone Blancher also saves energy as different temperatures can be set along the length of the unit.



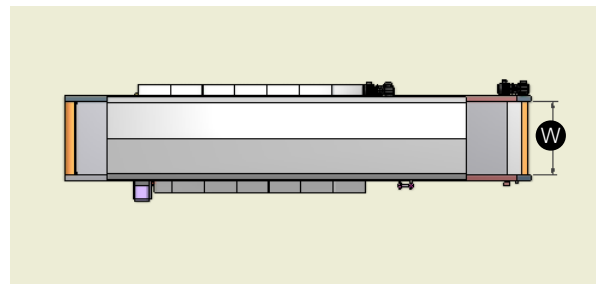
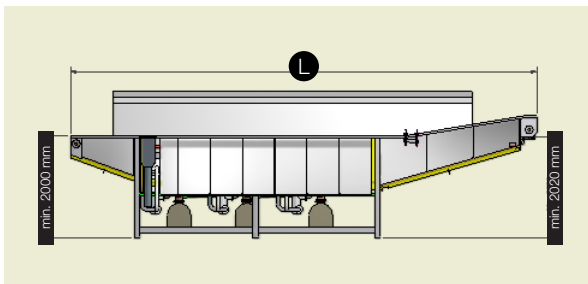


ZONE BLANCHER

- Uniform treatment of each slice
- Less energy consumption
- Accurate blanching time

For further information, please contact us!

Model	Potato Slice Capacity	Chips Line Capacity	Length L	Width W	Installed Power
B1Z 03	1300 kg/h	300 kg/h	6940 mm	700 mm	18 kw
B1Z 05	1700 kg/h	500 kg/h	6940 mm	900 mm	18 kw
B1Z 07	2600 kg/h	750 kg/h	7440 mm	1100 mm	18 kw
B1Z 10	3100 kg/h	1000 kg/h	7940 mm	1100 mm	18 kw
B1Z 15	4300 kg/h	1500 kg/h	8440 mm	1300 mm	25 kw
B1Z 20	6100 kg/h	2000 kg/h	8940 mm	1600 mm	25 kw
B1Z 25	7700 kg/h	2500 kg/h	9440 mm	1800 mm	25 kw



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