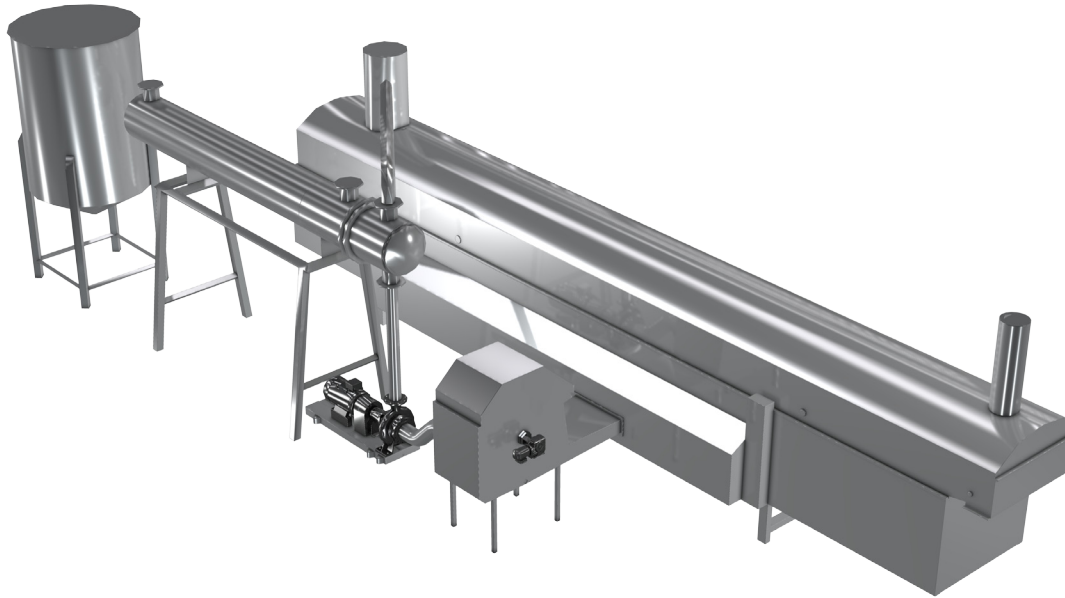


MULTI ZONE POTATO CHIPS FRYER



The frying stage of the potato chips process is the part where texture, colour, bite, crispiness and overall quality are defined.

The Rosenqvist Multi-Zone frying system uses the minimum of oil resulting in high quality potato chips with a longer shelf life.

Low total oil volume results in low oil turnover per minute and lower FFA (Free Fatty Acids) values. Protecting the oil from light and oxygen is an essential criteria for the quality of your final product.

The Multi-Zone frying system consists of five main parts:

- Fryer pan
- Continuous oil filter system
- Oil circulation pump
- Heat exchanger (for thermo oil or high pressure steam)
- Oil storage tank

The fryer pan has multiple oil in and outlets. The temperature profile along the pan is easily set and adjusted. In the fryer hood, a paddle belt and a submerger belt are mounted. The paddle belt maintains accurate frying time in the first section. The submerger belt conveys the product bed with accurately regulated speed.

All the oil in the frying system is filtered every 30 – 45 seconds through the continuous drum filter. A perforated rotating steel drum filters the oil. Particles are scraped off and removed by a waste auger.

The heat exchanger, placed close to the fryer can be heated by thermo oil or high pressure steam.

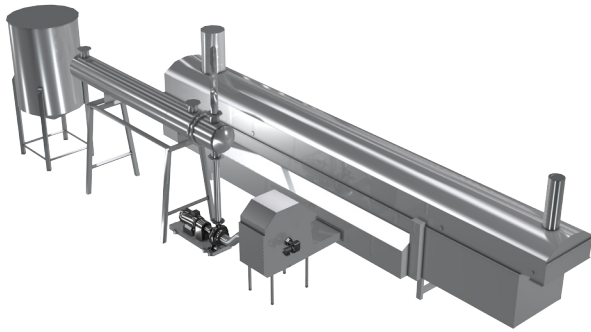
By adjusting the temperature profile and retention times in the different sections of the fryer pan, normal chips and batch or kettle-style chips can be produced.



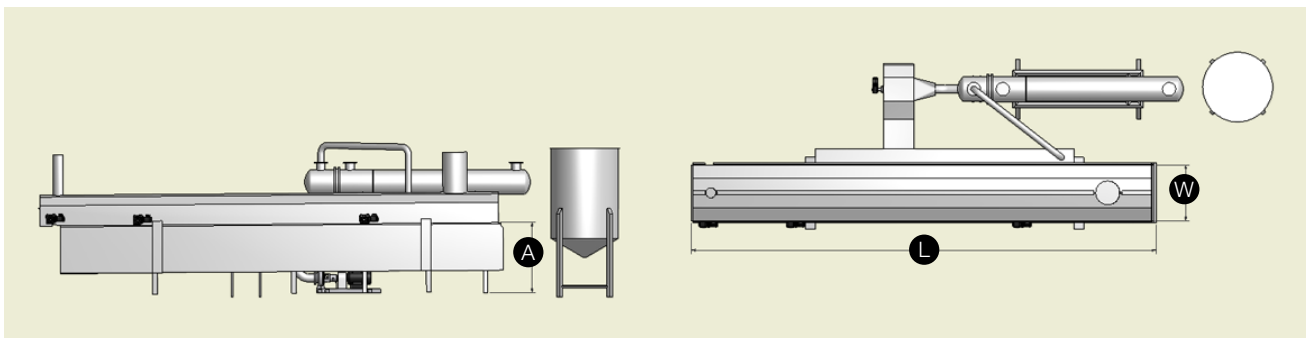
MULTI ZONE POTATO CHIPS FRYER

- Low total oil volume
- Precise oil flow
- Optimal product flexibility

For further information, please contact us!



Model	Capacity	Length L	Width W	Infeed Height=A	Oil Filter	Oil Tank Volyme	Installed "v" power	Heat Exchanger
PFCS 03	300 kg/h	6000 mm	800 mm	1750 mm	FCO 1404	1600 l	14 kw	1100 kw
PFCS 05	500 kg/h	7800 mm	1000 mm	1750 mm	FCO 1404	2500 l	16 kw	1800 kw
PFCS 07	750 kg/h	9000 mm	1200 mm	1750 mm	FCO 1405	3700 l	24 kw	2800 kw
PFCS 10	1000 kg/h	11500 mm	1200 mm	1750 mm	FCO 1406	5000 l	29 kw	3500 kw
PFCS 15	1500 kg/h	13000 mm	1500 mm	1850 mm	FCO 1408	6700 l	32 kw	5200 kw
PFCS 20	2000 kg/h	15300 mm	1700 mm	2050 mm	FCO 1410	9000 l	46 kw	7500 kw
PFCS 25	2500 kg/h	17600 mm	1900 mm	2050 mm	2x FCO 1408	11500 l	60 kw	10000 kw



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