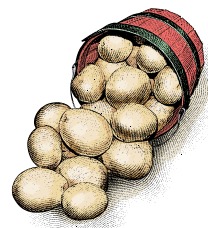


PASSION FOR POTATO CHIPS

THE PROCESS

STEP 1 : PREPARATION

Potatoes are destoned and washed in the Rosenqvists Vertical Screw Destoner. For more difficult soil conditions, we recommend our Cyclone Destoner. The Continuous Abrasive Peeler peels the potatoes gently with an even and accurate result.



STEP 2 : SLICE WASHING

After slicing, the starch on the surface of the slices needs to be washed away. The Rosenqvists Slice Washer uses minimum amount of water to gently clean the potato slices. Small potato particles are effectively removed from the product flow.

STEP 3 : BLANCHING

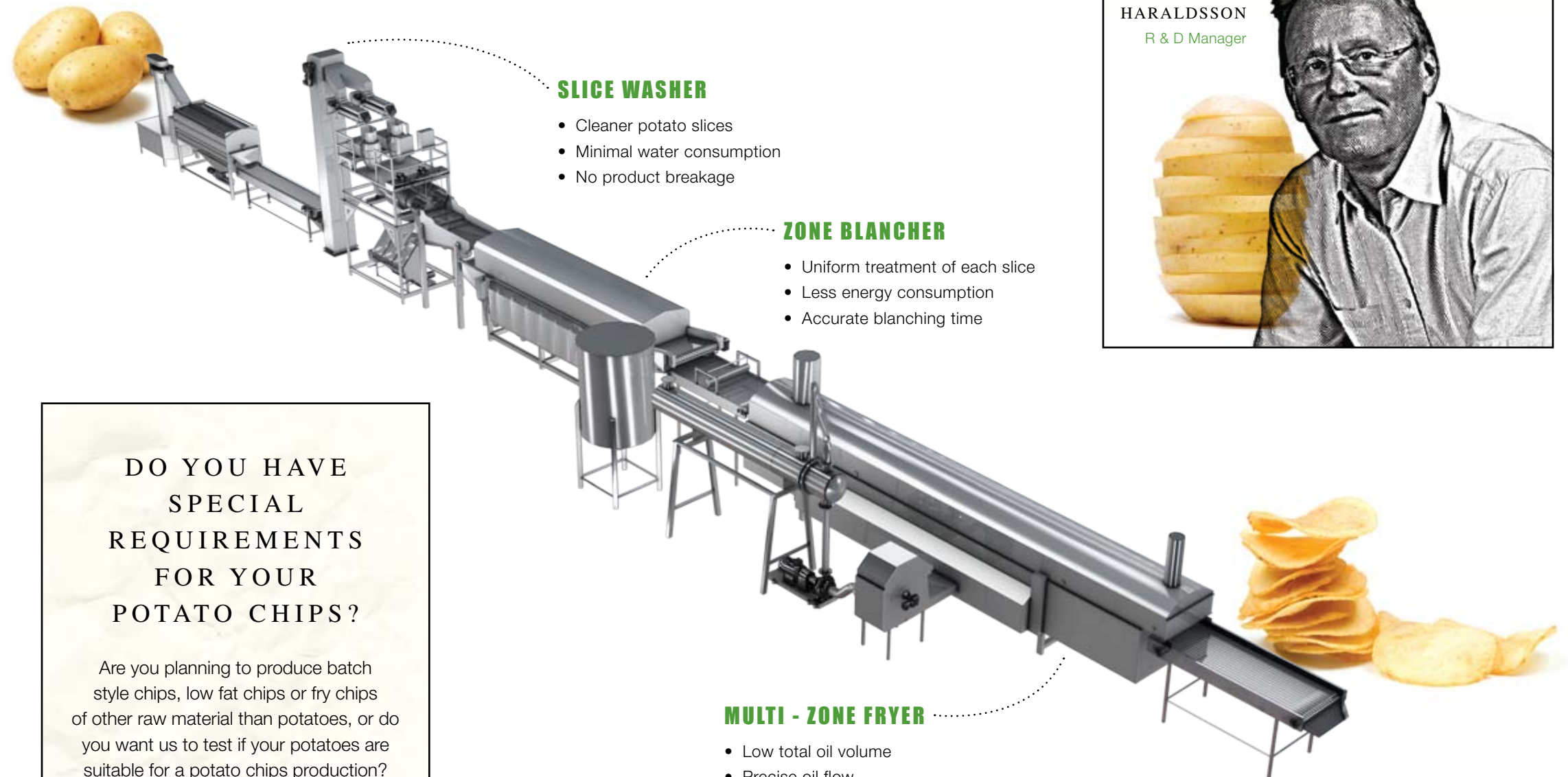
If your raw material contains higher levels of sugar, the blancher will leak out/reduce the sugar level so that a golden chip can still be produced. The unique Zone Blancher separates every single slice for optimum and even blanching result. The temperature, set in three zones and the paddle belt assure a controlled and exact blanching effect. The bottom belt design allows to run the blancher without water when processing chips of low-sugar level potatoes.

STEP 4 : MULTI- ZONE FRYING

The critical phase in the potato chip process is the frying phase. With controlled oil flows and Multi-Zone design, the Rosenqvists frying system will be frying the potato slices to perfect texture, bite and colour. Low total oil volume, special design hood, etc. guarantees the best final product quality.

Developing and designing potato chips lines for more than 40 years

Rosenqvists Food Technologies has extensive knowledge of the potato as raw material and how to design an effective process. We combine the latest technologies using computer simulation programs and build efficient and reliable process equipment. We take responsibility for design, manufacture and installation. We will commission the line and make sure that your staff get professional training in maintenance and process control.



SLICE WASHER

- Cleaner potato slices
- Minimal water consumption
- No product breakage

ZONE BLANCHER

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

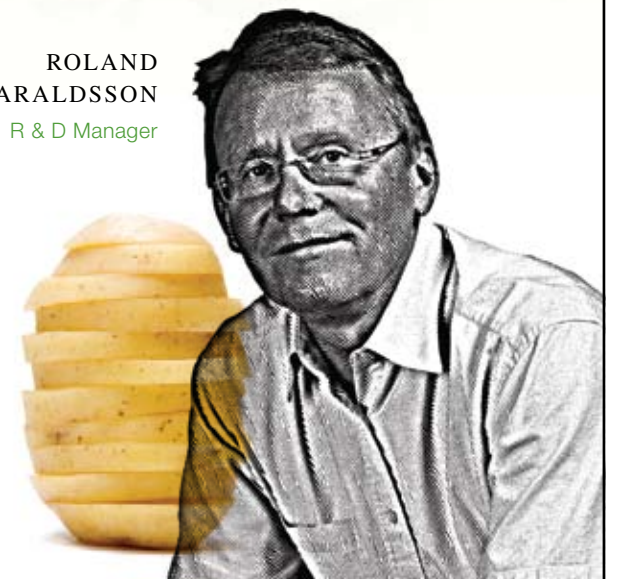
MULTI - ZONE FRYER

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

QUALITY GUARANTEED

Our strength is in our core competence: process lines for the production of chips. By customising our systems, we create the right conditions for you to succeed with your business. *Let our competence be your success.*

ROLAND HARALDSSON
R & D Manager



DO YOU HAVE SPECIAL REQUIREMENTS FOR YOUR POTATO CHIPS?

Are you planning to produce batch style chips, low fat chips or fry chips of other raw material than potatoes, or do you want us to test if your potatoes are suitable for a potato chips production?

Please contact us.

WWW.ROSENQVISTS.COM