

[®]*Rosenqvists*

FOOD TECHNOLOGIES

FRYING SYSTEMS
FOR NUTS

THE PROCESS

VERSATILE PRODUCTION RANGE

The Rosenqvists nut frying systems are suitable for all types of nuts and seeds.

The fryer is excellent for coated nuts. Depending on the final product, the frying system is equipped with the suitable type of belt, oil filtration system, and possible need of a top submerger belt to ensure optimal production and final product quality.

THE FRYING SYSTEM

The fryer uses an external heating system which reduces the total oil volume and ensures that the vegetable oil is not overheated. The fryer is equipped with a CIP (Clean-In-Place) washing system, and with no tubing inside the frying pan, cleaning is made easy.

The vegetable oil is cleaned continuously in the external filter system, and is heated by the tube heat exchanger using thermo-oil as heating media. With multiple inlets and outlets for the frying oil, the desired temperature profile along the fryer pan can be set to match each product. The low total oil volume in the complete frying system gives shorter Oil-Turn-Over-Time Rates than traditional fryers.

After frying, the nuts are cooled to the required final temperature in the ambient air cooler.

Rosenqvists also supplies the infeed system and salt & oil application systems.



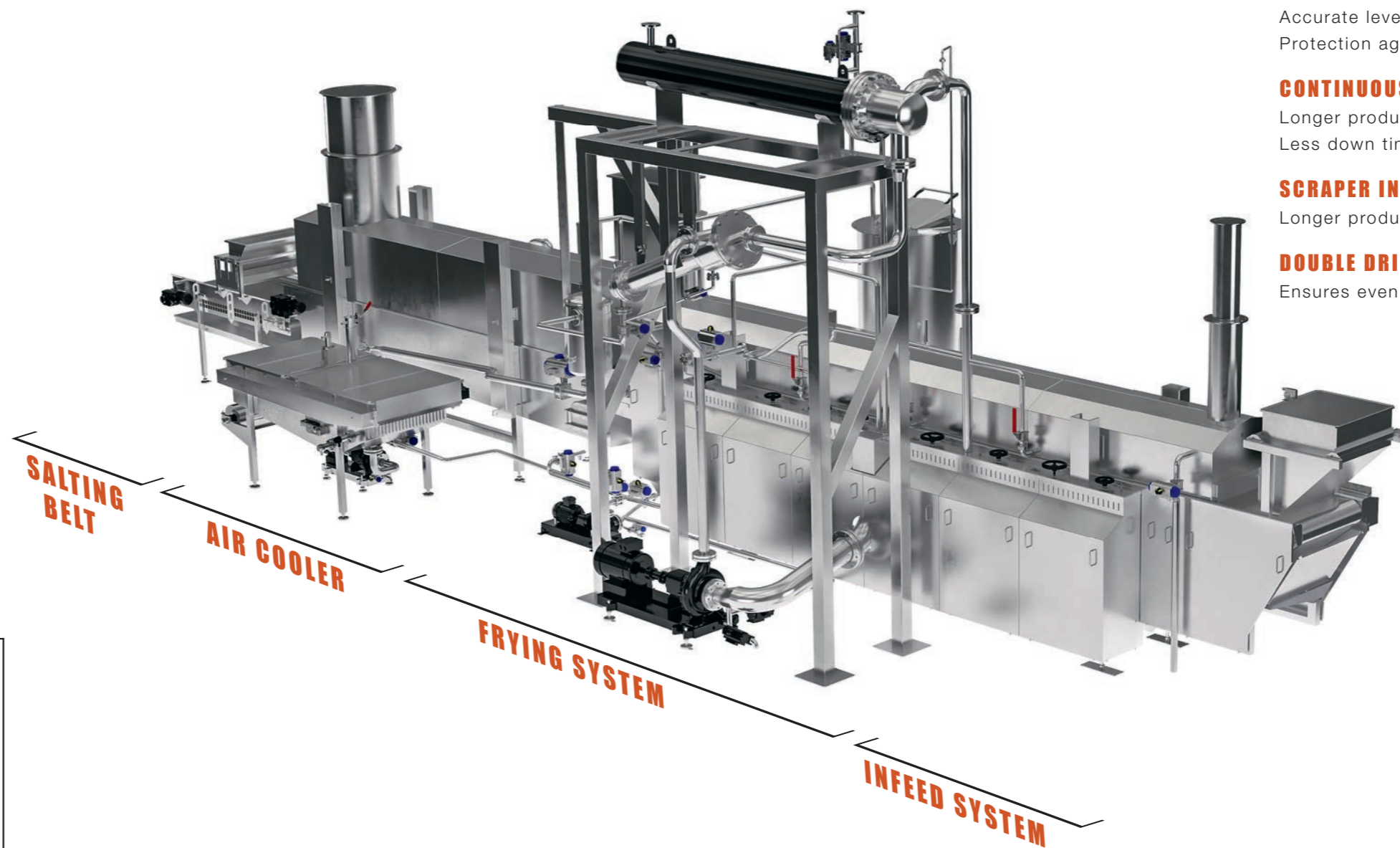
Fryer for peanuts

FRYING SYSTEM FOR NUTS

DEVELOPING AND
DESIGNING FRYING
SYSTEM FOR MORE
THAN 45 YEARS

Do you have special requirements ?
Are you planning to produce coated
nuts, special nuts or seeds of any
kind. The versatile fryer handles all
product types.

Please contact us !



QUALITY GUARANTEED

HEATED BY THERMO-OIL

External Heat Exchanger
No internal tubing in frying pan

MULTIPLE OIL INLETS- AND OUTLETS

Creating accurate temperature curve
Versatile frying,
"Labyrinth" design ensure even flow

TEMPERATURE SENSORS

Accurate temperature control

OIL LEVEL CONTROL

Accurate level in fryer
Protection against overflow

CONTINUOUS OIL FILTRATION

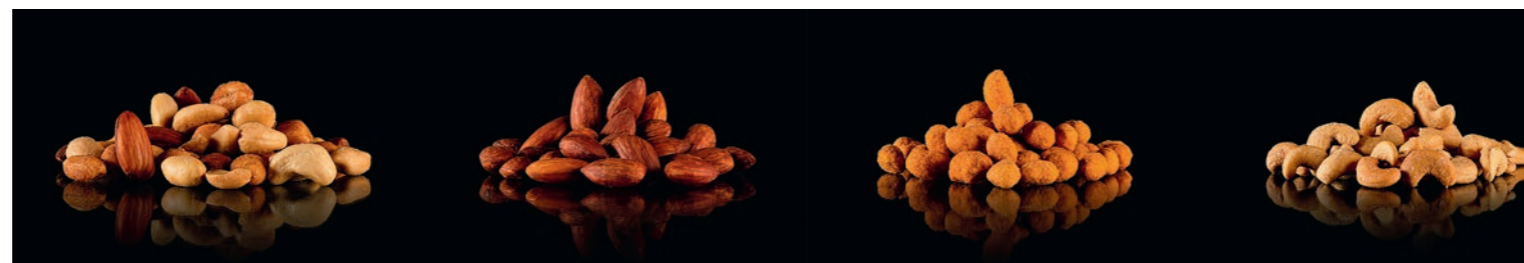
Longer production time
Less down time for cleaning

SCRAPER INSIDE FRYING PAN

Longer production time between cleaning

DOUBLE DRIVE SYSTEM

Ensures even and flawless belt movement





IT'S ALL ABOUT
GREAT IDEAS AND
PEOPLE WHO MAKE
THEM COME TRUE

Process experts with a passion for
smart solutions that increase your profit.

We supply:

PELLET FRYERS
POTATO CHIPS LINES
SPECIAL SNACK FRYERS
FRYING SYSTEMS FOR NUTS
BATCH FRYERS FOR POTATO CHIPS
FRYERS FOR PREFABRICATED CHIPS

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