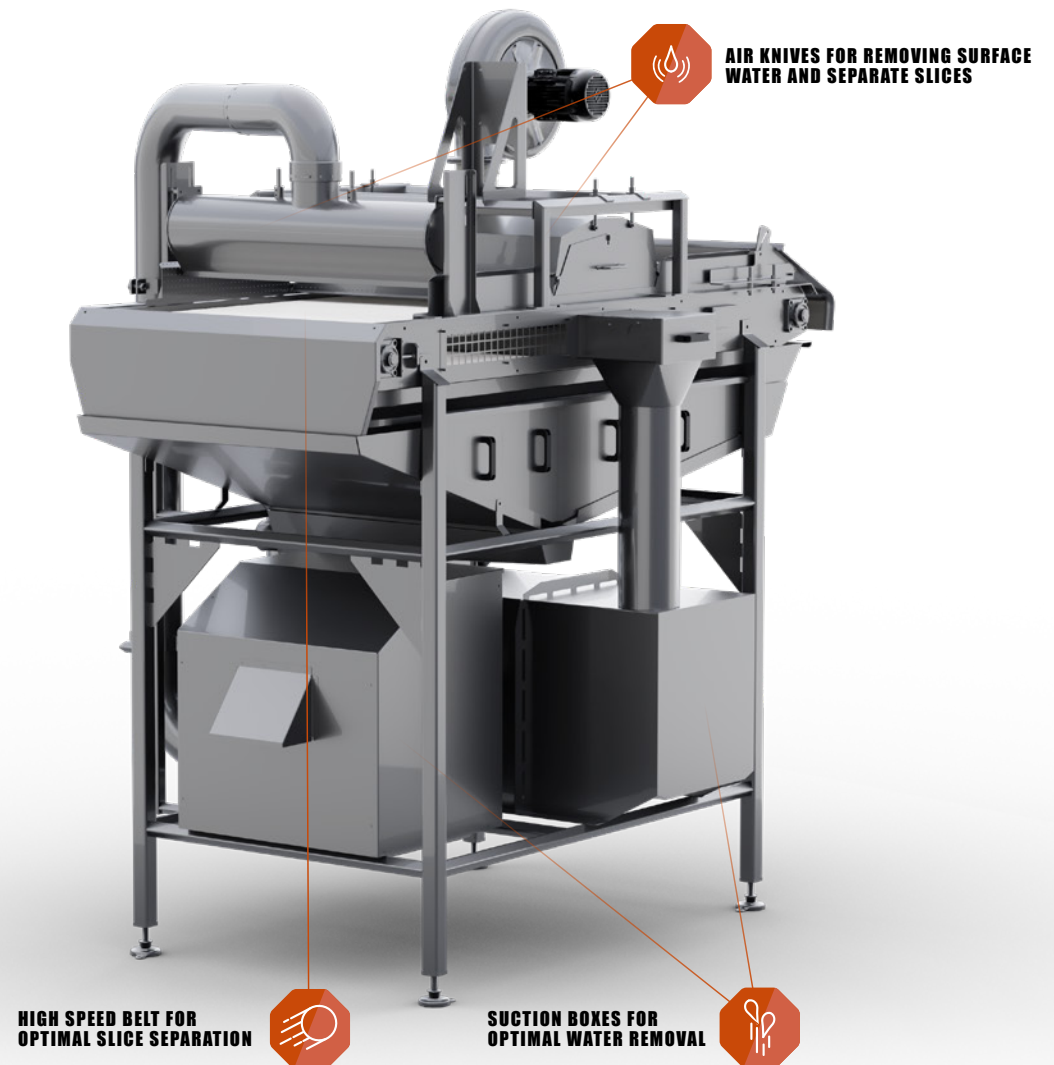


FRYER INFEED BELT

Before frying, the potato slices are dewatered and separated to give the best and most efficient frying result. The Fryer Infeed Belt is supplied with an air knife arrangement placed above the high-speed feeding belt. When the slices are passing the air knife, they are separated and surface water is

removed. Beneath the feeding belt, suction boxes are installed to drain the water from the slices and the belt.

The Fryer Infeed Belt can be supplied with a water cyclone arrangement for optimum water reduction (optional).



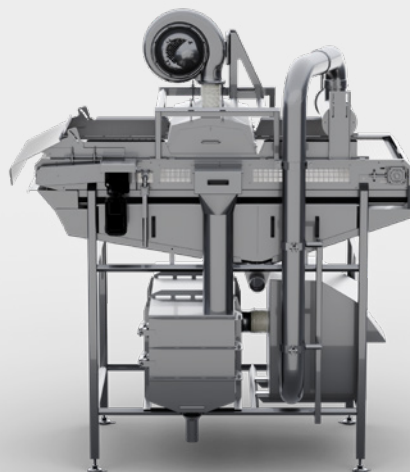
FRYER INFEED BELT ADVANTAGES

Suction boxes for optimal water removal

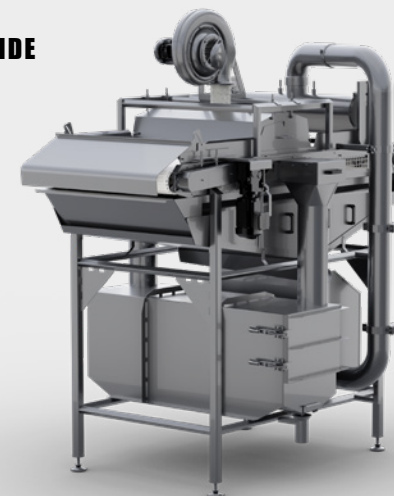
Air knives for removing surface water and separate slices

High speed belt for optimal slice separation

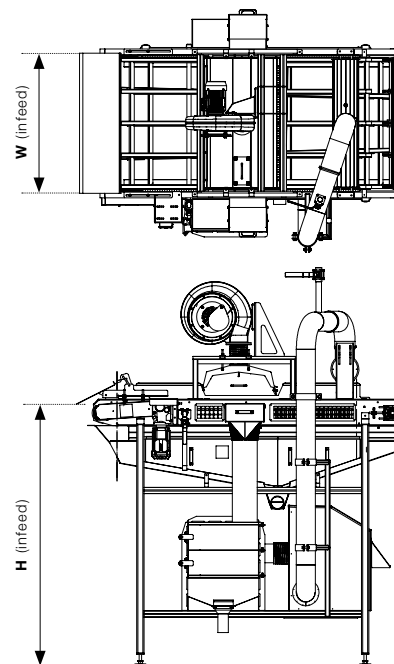
SIDE



FRONT/SIDE



FRYER INFEED BELT	BELT WIDTH (mm)	CAPACITY TO FIT	H INFEED (mm)
HSB800x2150	770	CF 500	As Desired
HSB900x2150	1070	CF 1000	As Desired
HSB1400x2150	1370	CF 1500	As Desired
HSB1600x2150	1520	CF 2000	As Desired
HSB1800x2150	1830	CF 3000	As Desired



**SUCTION BOXES FOR
OPTIMAL WATER REMOVAL**



**AIR KNIVES FOR REMOVING SURFACE
WATER AND SEPARATE SLICES**



**HIGH SPEED BELT FOR
OPTIMAL SLICE SEPARATION**

Rosenqvists Food Technologies • Väverigatan 2
SE 291 54 Kristianstad • Sweden • T: +46 44 590 41 40

www.rosenqvists.com

