

SLICE WASHER SYSTEM

When the potatoes have been sliced, the starch on the slices is washed away. If it is not removed from the slices, starch will be carried forward into the frying stage of the process. There it can cause build-ups and potentially block or damage oil outlets, piping or other components. Rosenqvists 3-step counter flow Slice Washer System consists of four main parts:

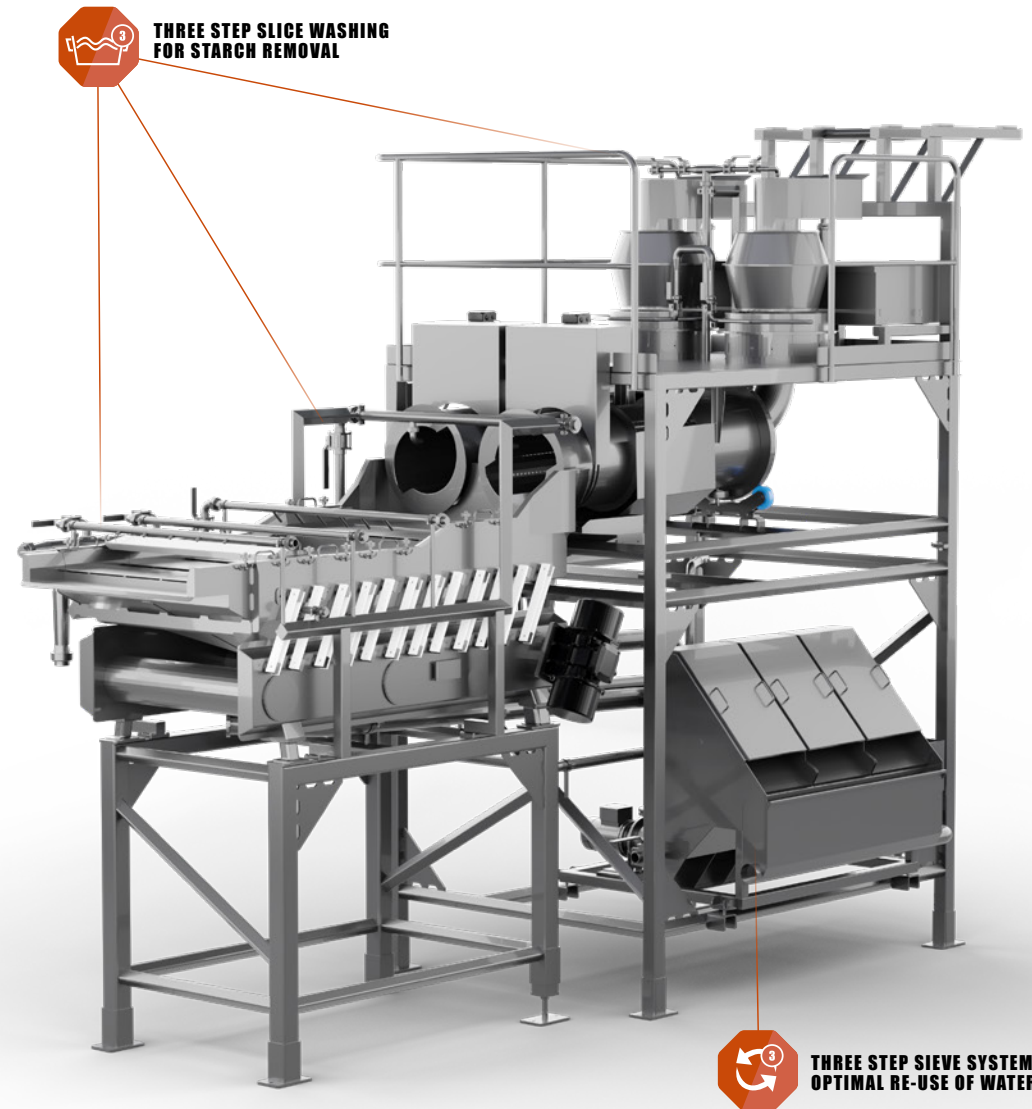
- The slicers (not included) are integrated into the unit
- One rotating tube per slicer
- Vibratory feeding conveyor
- Debris, foam and starch removal arrangement

The unique Slice Washer System washes every individual slice gently and controlled. The rotating tube is placed beneath the slicer discharge. The slices are gently washed twice inside the rotating tube. When they move forward into the vibratory shaker, the slices pass

a sorting net. The gauge of the net can easily be changed to the size of the waste that has to be removed.

Fresh water enters the system via a discharge spray ramp. The water passes a bow sieve before it enters the second half of the tube. After this second washing step, the water passes a second bow sieve before being pumped to the slicer. The water then washes the slices a third time before passing a third bow sieve. A special cyclone system will further concentrate the amount of free starch in the waste water.

The Slice Washer System uses a minimum amount of fresh water to effectively remove starch from each slice. We can claim that is as good as, or better, than any other washing system. Our new design ensures a very high level of hygiene and it is very easy to clean.

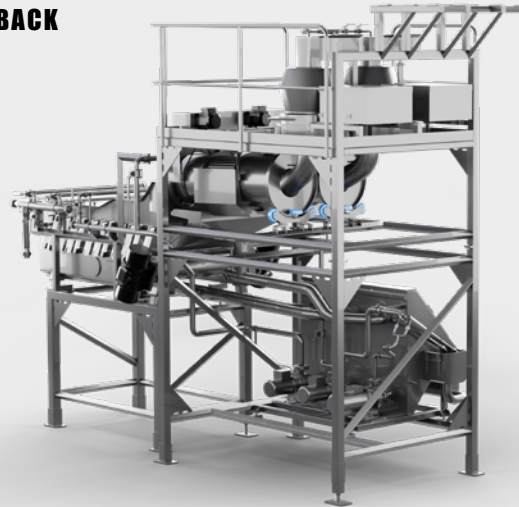


SLICE WASHER SYSTEM ADVANTAGES

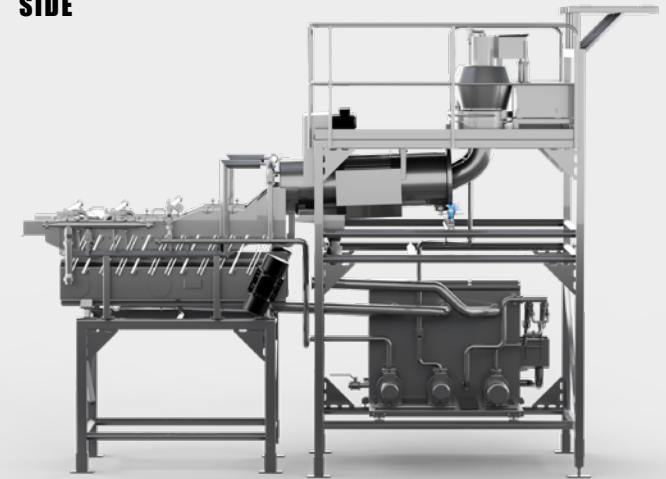
Three step slice washing for
starch removal

Three step sieve system for
optimal re-use of water

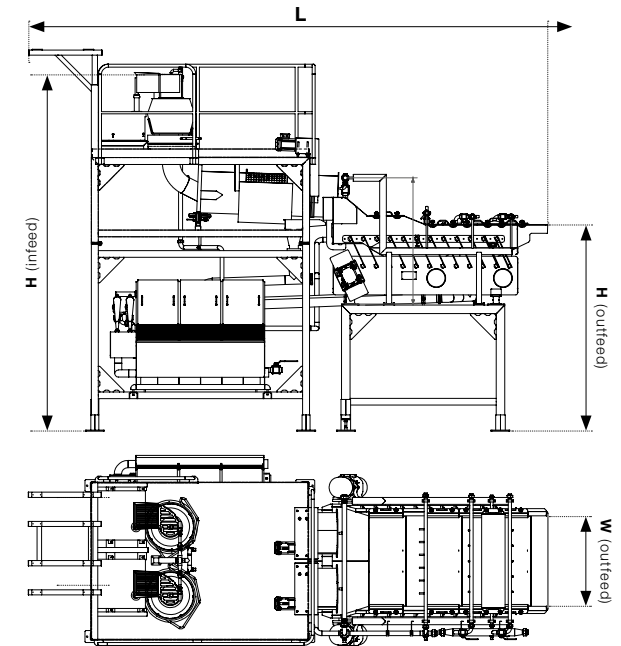
SIDE/BACK



SIDE



| SLICE WASHER SYSTEM | L (mm) | W OUTFEED (mm) | H INFEEED (mm) | SLICE CAPACITY | INSTALLED POWER | SLICERS |
|---------------------|--------|----------------|----------------|----------------|-----------------|---------|
| SW0311 | 5240 | 600 | Min. 3740 | 1200 kg/h | 2,85 kW | 1 |
| SW0511 | 5240 | 800 | Min. 3740 | 2000 kg/h | 2,85 kW | 1 |
| SW0732R | 5240 | 1000 | Min. 3740 | 3000 kg/h | 8,90 kW | 2 |
| SW1032R | 5240 | 1200 | Min. 3740 | 4000 kg/h | 8,90 kW | 2 |
| SW1533R | 5240 | 1200 | Min. 3740 | 6000 kg/h | 9,45 kW | 2 |
| SW2033R | 5240 | 1200 | Min. 3740 | 8000 kg/h | 9,45 kW | 3 |
| SW2034R | 5240 | 1400 | Min. 3740 | 8000 kg/h | 9,45 kW | 4 |
| SW3034R | 5240 | 1800 | Min. 3740 | 10000 kg/h | 9,45 kW | 4 |



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