

# STAR WHEEL FRYER

At Rosenqvists we have 25 years of experience with the Star Wheel Fryer (SWF) design. We are continuously improving and adjusting the functionality. Our focus will always be to improve the frying performance and to simplify the operation and maintenance.

With the lowest total oil volume of any pellet fryer on the market, the SWF is available in three sizes with product output from 100-1000 kg/h. The SWF has a low oil-turnover, which equates to exceptional turnover rate and optimized product quality with long shelf-life.

Rosenqvists SWF provides gentle handling and uniform frying, from 2- to 3-dimensional products. The fryer consists of a rotary wheel that is divided into several compartments. Its design ensures that each pellet gets the same frying time and the compartments special surface treatment make sure that pellets will not stick to the wheel. The frying time is adjustable between 8-40 seconds.

The oil level in the system is automatically controlled. By measuring the oil level automatically, you can always make sure you use the adequate amount of oil. With this set-up, you control your oil consumption and reach best possible oil turnover rate.

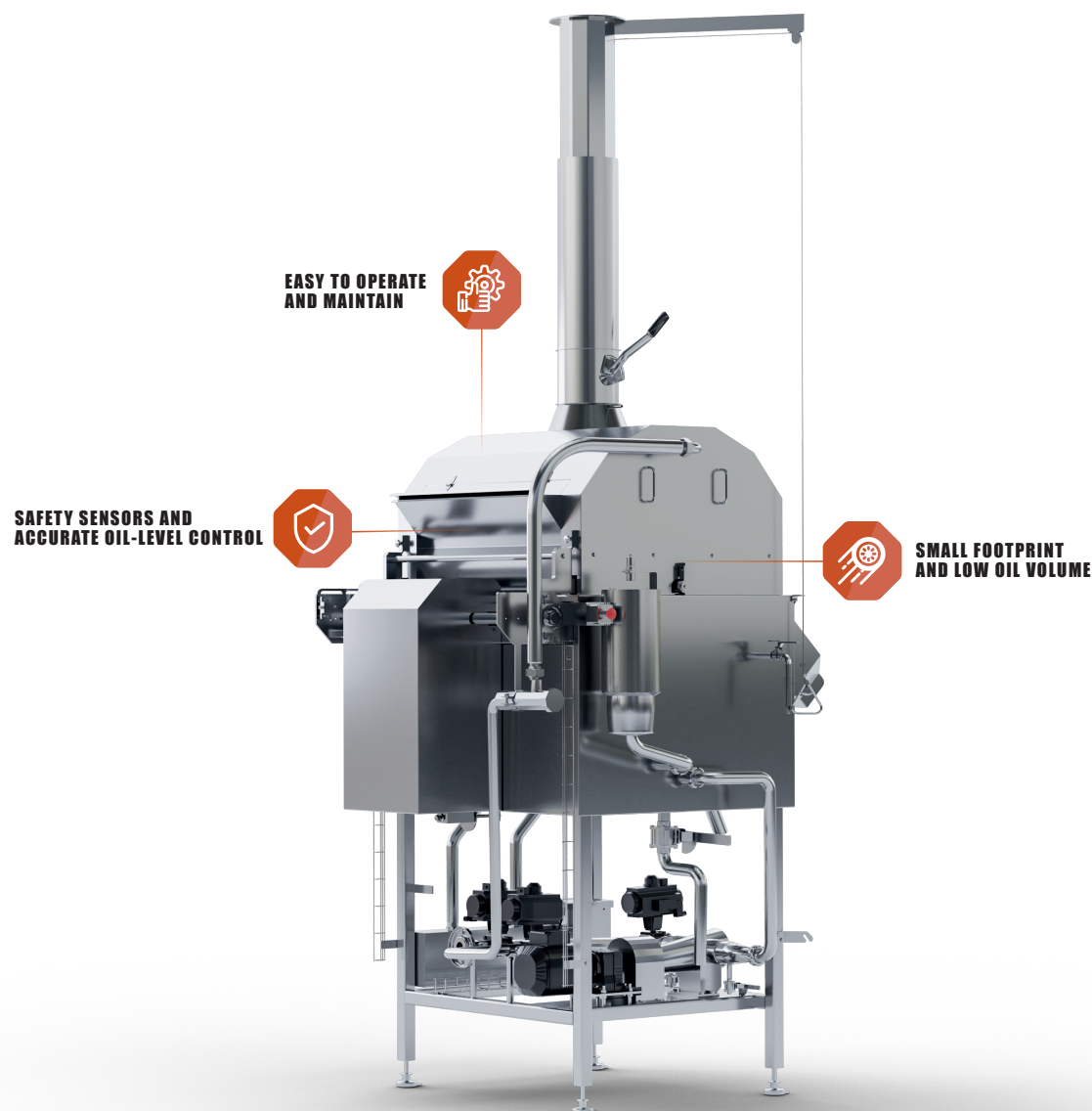
The heating of the vegetable oil is made with either direct electrical heating elements placed beneath the frying pan or through an external heat exchanger. Our electrical heating solution is designed with large heat area coils, to ensure low stress on the vegetable oil.

Fryer outlet is designed with a screen to separate excess oil from product. In our complete line setup Rosenqvists De-Oiling Belt is used after the fryer with 2-3 turning points to ensure maximum oil drip off before seasoning, all excess oil is automatically pumped back into oil system.

The telescopic exhaust stack is removable and allow easy access to pan and frying wheel, which is lifted with a motor-driven lift system.

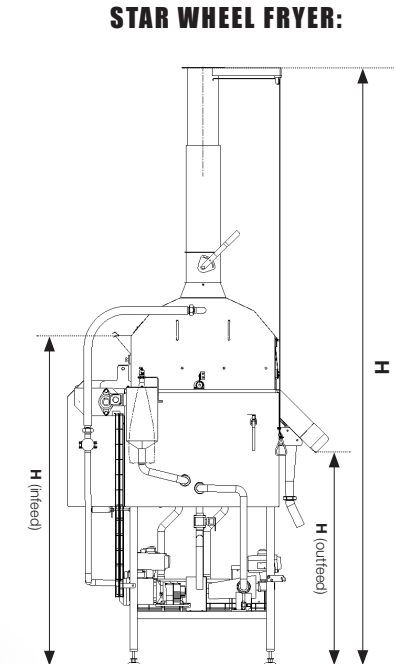
Safety sensors in place controls temperature- and oil level. Furthermore, a safety sensor ensures that fryer hood cannot be opened when infeed conveyor is in place.

The SWF system is designed for easy operation and cleaning, with a built-in CIP-function. The system is easy to maintain. The installation is also very simple since the system is pre-assembled with piping and cabling already before delivery.

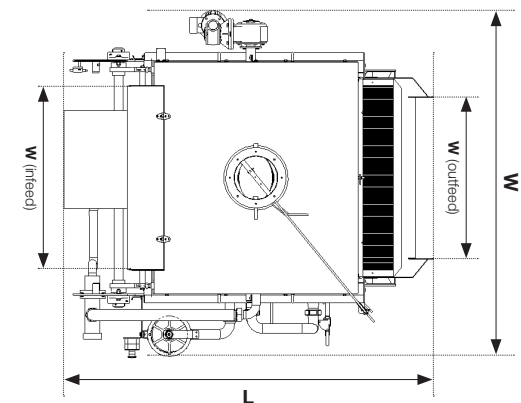


## STAR WHEEL FRYER ADVANTAGES

- Easy to operate and maintain
- Safety sensors and accurate oil-level control
- Small footprint and low oil volume



FRYING SYSTEM	L (mm)	W (mm)	H (mm)	EFFECT*	CAPACITY**	OIL VOLUME
<b>SWF 35</b> Infeed / Outfeed	1240	1260 550 / 625	3330 1471 / 984	35 kW	125-150 kg/h	140 l
<b>SWF 80</b> Infeed / Outfeed	1500	1600 850 / 900	3780 2164 / 1530	80 kW	250-300 kg/h	430 l
<b>SWF 140</b> Infeed / Outfeed	1760	1600 850 / 900	4000 2164 / 1440	140 kW	400-500 kg/h	570 l
<b>SWF 200</b> Infeed / Outfeed	1960	1850 950 / 1000	4100 2502 / 1482	200 kW	850-1000 kg/h	1150 l



\*Installed Power \*\*Varies with product bulk density and frying time



**SMALL FOOTPRINT  
AND LOW OIL VOLUME**



**EASY TO OPERATE  
AND MAINTAIN**



**SAFETY SENSORS AND  
ACCURATE OIL-LEVEL CONTROL**

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