

MULTI ZONE FRENCH FRY FRYER

The frying stage of the french fry process is the part where colour, crispiness and overall quality are defined.

The Rosenqvists Multi Zone frying system uses the minimum of oil resulting in high quality french fry with a longer shelf life.

Low total oil volume results in high oil turnover rate and lower FFA (Free Fatty Acids) values. Protecting the oil from light and oxygen is an essential criteria for the quality of your final product.

The Multi-Zone frying system consists of five main parts:

- Fryer pan
- Continuous oil filter system
- Oil circulation pump
- Heat exchanger (for thermo oil or high pressure steam)
- Daytank
- Cleaning-in-place system (CIP)

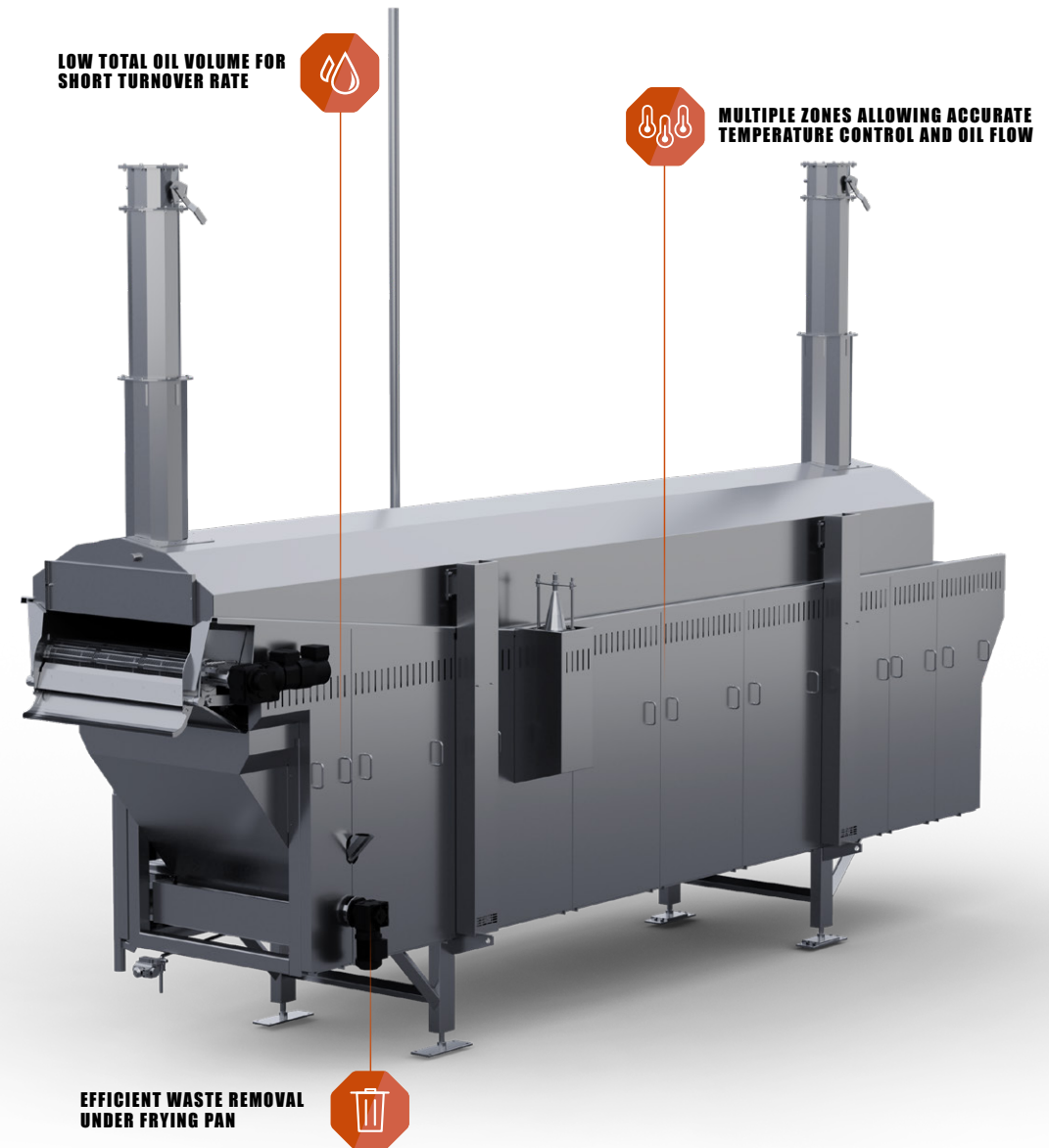
The fryer pan has multiple oil in and outlets. The belt is of stainless steel and has the return part under the fryer pan. Inside the fryer pan, the belt is supported on Teflon strips mounted directly on the pan bottom, thus assuring a very low total oil volume in the total system. Under the fryer, the belt returns on an oil collection tray, where any oil or waste particles are conveyed to a waste auger.

The fryer is supplied with an automatic oil level control arrangement. The hood can be lifted via individual electrical screw jacks. The fryer system has a built-in CIP (Cleaning-In-Place) system.

All oil in the frying system is filtered every 30 – 45 seconds through the continuous drum filter. A perforated rotating steel drum filters the oil. Particles are scraped off and removed by a waste auger.

The heat exchanger, placed close to the fryer can be heated by thermo-oil or high pressure steam.

The multi-zone french fry frying system can be designed for capacities ranging from 2 tons/hour to 20 tons/hour.



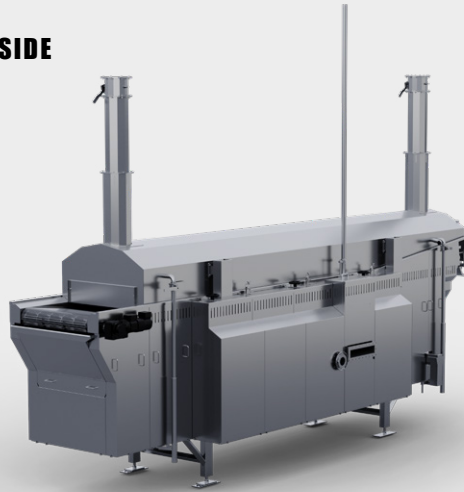
MULTI ZONE FRENCH FRY FRYER ADVANTAGES

Low total oil volume for short turnover rate

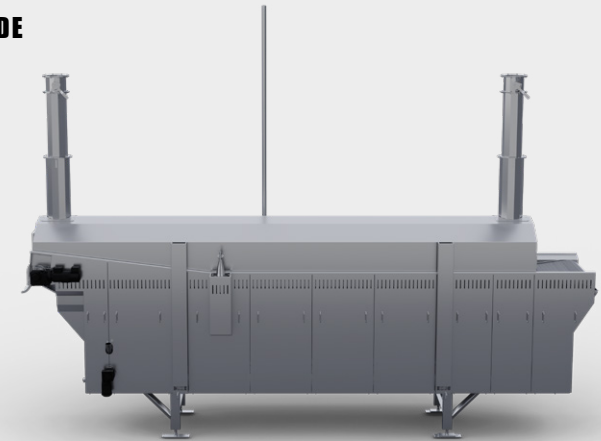
Multiple zones allowing accurate temperature control and oil flow

Efficient waste removal under frying pan

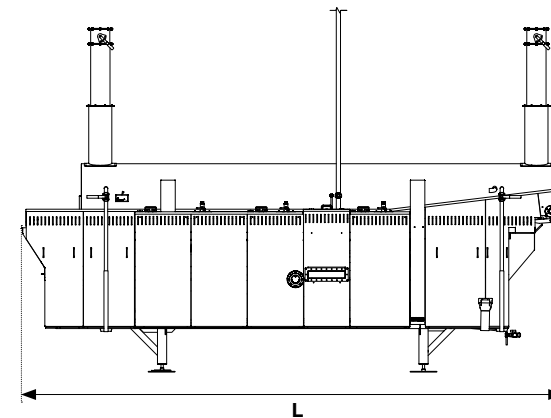
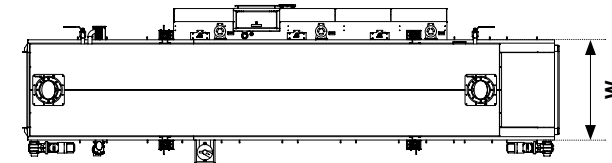
FRONT/SIDE



SIDE



MULTI ZONE FRENCH FRY FRYER	EFFECTIVE WIDTH W (mm)	EFFECTIVE LENGTH L (mm)	CAPACITY (kg/hour)
FF20	1000	2500	2000
FF30	1000	2500	3000
FF40	1000	3000	4000
FF50	1400	3000	5000
FF80	1600	4000	8000
FF100	2000	4000	10000
FF150	2000	4500	15000



LOW TOTAL OIL VOLUME FOR SHORT TURNOVER RATE



MULTIPLE ZONES ALLOWING ACCURATE TEMPERATURE CONTROL AND OIL FLOW



EFFICIENT WASTE REMOVAL UNDER FRYING PAN

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