

THE PROCESS

STEP 1 : PREPARATION

As potatoes are received, they are sorted, and pre-graded to correspond with the type of French fry to be produced. Potatoes then enter the line and pass through the destoner and washing process, before being peeled.

STEP 2 : STEAM PEELING AND INSPECTION

After steam peeling, the deskiner removes and collects the peel waste, and is then washed clean prior to being inspected and transported to the cutting process.

STEP 3 : CUTTING

The cutting process is performed by either a hydro-cutting or mechanical cutting system. These machines cut the potato into strips—crinkled or straight, to the desired size, and then pass through equipment that removes slivers and nubbins.

STEP 4 : BLANCHING

The potato strips then pass through a blanching system, consisting of two or more screw blanchers. Here the strips are gelatinized and the sugar levels reduced, then they go through the SAPP—dipping belt, before being pre-dried.

STEP 5 : DRYING

During the drying process (which is optional for smaller lines), the moisture content is reduced, and the strips are now ready for the frying process, where the final texture and color is achieved. Before entering the fryer the French Fries are transported on the Equilibration belt to get an even moisture content.

STEP 6 : MULTI ZONE FRYING

With controlled oil flows together with Multi-Zone design and the belt return outside the fryer, Rosenqvists Frying system will give you the best tools to achieve the desired texture and color. After frying the French fries will pass a defatting step. For coated fries and other potato products, a batter and pre-frying step is added before the normal frying system.

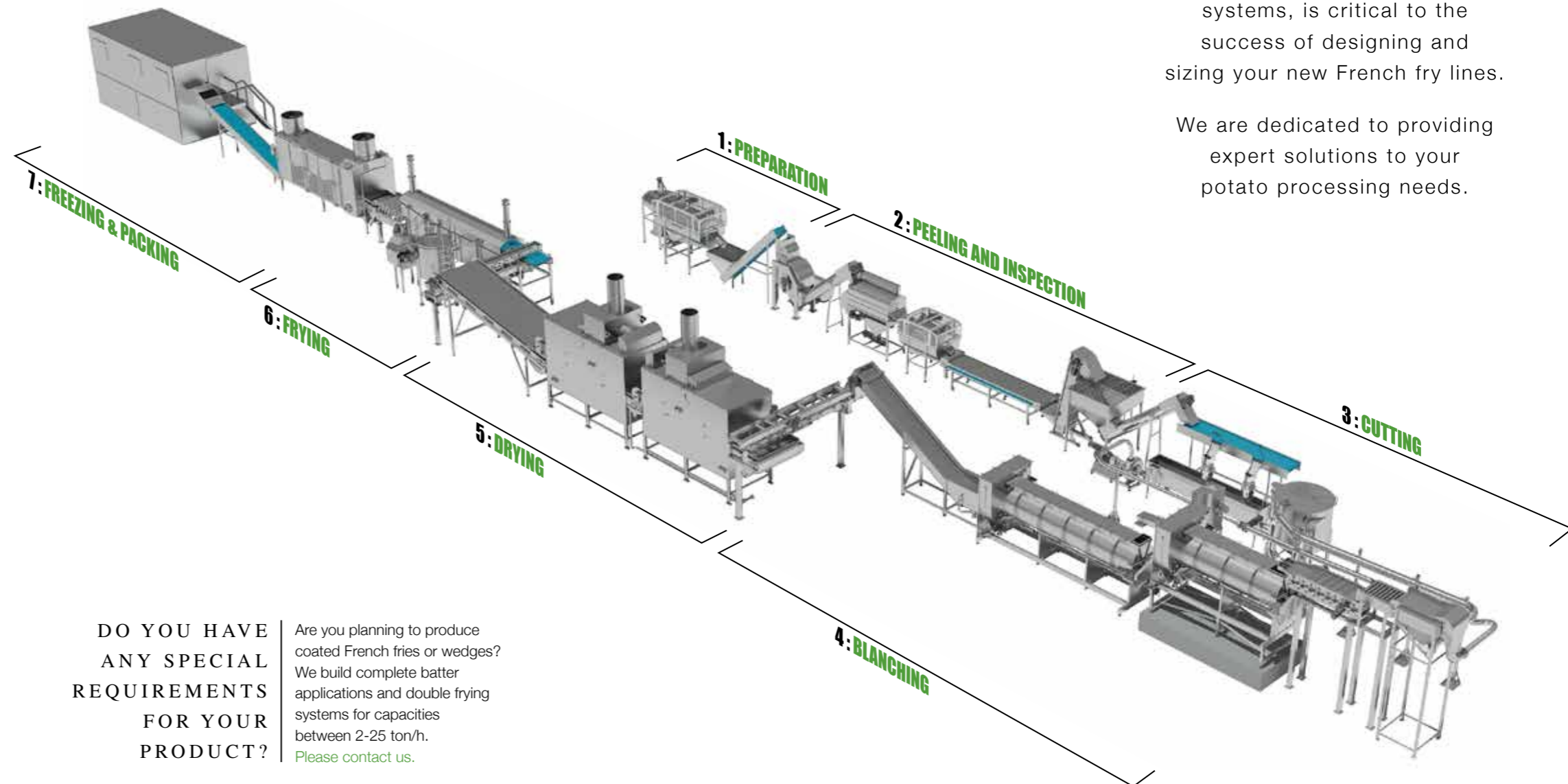
STEP 7 : FREEZING & PACKING

After the defatting step the golden French Fries will enter the freezer, on their way to the packaging system. The line can also be equipped with a pre-cooler installed before the freezer.

FRYING FRENCH FRIES

Developing and Designing French Fry lines for more than 40 years

Rosenqvists Food Technologies has extensive knowledge of the potato as raw material and how to design an effective process. We combine the latest technologies using computer simulation programs and build efficient and reliable process equipment. We take full responsibility for design, manufacture and installation. We will commission the line and make sure that your staff gets professional training in process control and maintenance.



QUALITY GUARANTEED

ROSENQVISTS offers the complete solution when it comes to building, installing or upgrading your French fry processing line.

Our knowledge of raw materials, various potato varieties, storage solutions, receiving and grading systems, is critical to the success of designing and sizing your new French fry lines.

We are dedicated to providing expert solutions to your potato processing needs.



Rosenqvists
FOOD TECHNOLOGIES

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FRENCH FRIES
PROCESSING LINE



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:

COMPLETE LINES FOR COATED FRIES

FRIERS FOR POTATO SPECIALITIES

(Rösti, Hash Brown, Croquettes, Dices, etc.)

PROCESSING LINES FOR FROZEN MASHED POTATOS

POTATO PREPARATION / COOKING LINES

Rosenqvists

FOOD TECHNOLOGIES

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FRENCH FRIES
PROCESS