

[®]*Rosenqvists*
FOOD TECHNOLOGIES

PELLETS FRYING 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:

POTATO CHIP LINES
SPECIAL SNACK FRYERS
PEANUT FRYERS
FRYERS FOR PREFABRICATED CHIPS
BATCH FRYERS FOR POTATO CHIPS

[®]*Rosenqvists*
FOOD TECHNOLOGIES

Rosenqvists Food Technologies • Gringelstadsvägen 360
SE 291 97 Gårds Köpinge • Sweden • T: +46 44 590 58 00

www.rosenqvists.com

THE PROCESS

UNIQUE PELLET FRYING SOLUTION

The patented Star Wheel Fryer (SWF) provides gentle handling and uniform frying of many different pellet snacks from rings to 3-dimensional products. With the lowest total oil volume of any pellet fryer on the market, the patented Star Wheel fryer is available in three sizes with outputs from 100-750 kg/h.

PERFORMANCE

The SWF system has very low total oil volume with the smallest model containing only 87 liters for a capacity of up to 150kg/h. The low oil volume equates to exceptional turnover rates at just 2-4 hours optimizing product quality and extending shelf-life. And, for added convenience, the oil level of the fryer is automatically controlled.

OPERATION

The SWF system is designed to give you maximum flexibility in the production of top-quality snacks. From rings to more complex 3-dimensional snacks, the SWF easily and efficiently handles a wide variety of pellet products.

With adjustable frying time from 8-40 seconds the patented and state of the art frying wheel design, the pellets will be uniformly fried.

An advanced controller maintains and controls oil temperature.

The infeed system consists of an incline elevator to handle the most fragile of products and a vibratory conveyor with built in screen to remove small pieces. After the fryer the fried product passes an oil-drip-off belt prior to the seasoning process.

The installation is simple with pre-assembly of all pipes between oil supply tank, level control and fryer.

The SWF system is designed with easy operation and CIP cleaning.

The exhaust stack is removed allowing easy access to the frying wheel which is lifted via a motor-driven lifting system.

SUPERIOR FRYING WITH THE STAR WHEEL FRYER

Developing and Designing Frying Lines for more than 40 years

DO YOU HAVE ANY SPECIAL PELLETS FRYING

Are you planning to fry any special pellets or any other product with short frying time such as bread croutons, pork rinds and wet pasta product?



*Star wheel fryer (SWF)

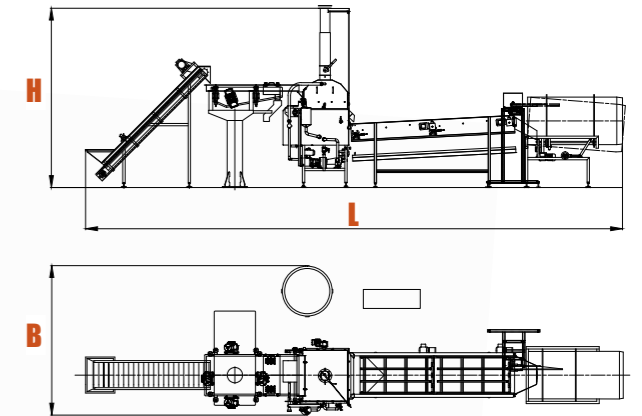
QUALITY GUARANTEED

EFFICIENT OIL MANAGEMENT

- Lowest oil volume of any pellet fryer on market
- Quick oil turnover rates—just 2-4 hours

OPTIMUM PRODUCT QUALITY

- Adjustable frying time from 8-40 seconds
- Precise and controlled frying time due to patented frying wheel



FRYING SYSTEM	L	B	H
SWF 35	10880mm	2400mm	3300mm
SWF 80	11650mm	3060mm	3880mm
SWF 140	14950mm	3080mm	4040mm
SWF 200	15400mm	3500mm	5250mm

