

Jarwo BV

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BATCH FRYING SYTEM:

Description of equipment:

CARBORUND PEELER

Complete with control unit. Maximum holding capacity per batch 12 kg.

INSPECTION UNIT

Inspection table, plate on which peeled potatoes are discharge after peeling.

Trimming by hand. The inspection plate is provided with "dividing strip" to form 2 almost identical/even portions.

Each section of the plate holds approx. 6 kg. Potatoes to be cut, resulting in almost even portions for further processing. Peeled and inspected potatoes must to be pushed manually to feed the slicing unit.

SLICER

The slicing machine is constructed only to production potato crisp slices.

Major features are: very accurate slices, continuous production and hardly any waste.

WASHING UNIT FOR POTATO SLICES

Unit to rinse off the adhering starch from the potato slices.

Blanching can be supplied as an option.

FRYER

Fryer is provided with 4 frying kettles containing 8 baskets. The fryer is gas-heated. Electrical heating can be done optionally. Fryer is executed in stainless steel.

Kettle: Mild steel when gas headed. Stainless steel when electrical heated.

Elements: 30 kW per kettle

DRAIN BELT

Specially designed conveying system to drain and de-fat and cool the fried crisp.

ADDITIONAL EQUIPMENT TO PRODUCE 160 - 200 KG/HR. FRENCH FRIES

FRENCH FRY CUTTER

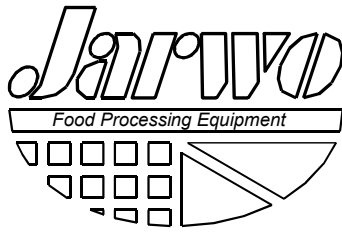
AMBIENT AIRCOOLER

A conveying belt system manufactured out of stainless steel. Complete with specially designed fan and outside cladding, in order to reduce the temperature of the fried product and also to enable solidifying of hardened palm oil.

CHILLER

Unit to bring fried product down to a temperature of approx. 4°C., complete with refrigeration unit and installation chamber for fans, condensing unit and compressor, excluding Freon and piping between compressor and condensing unit.

Visit our website www.jarwo.nl

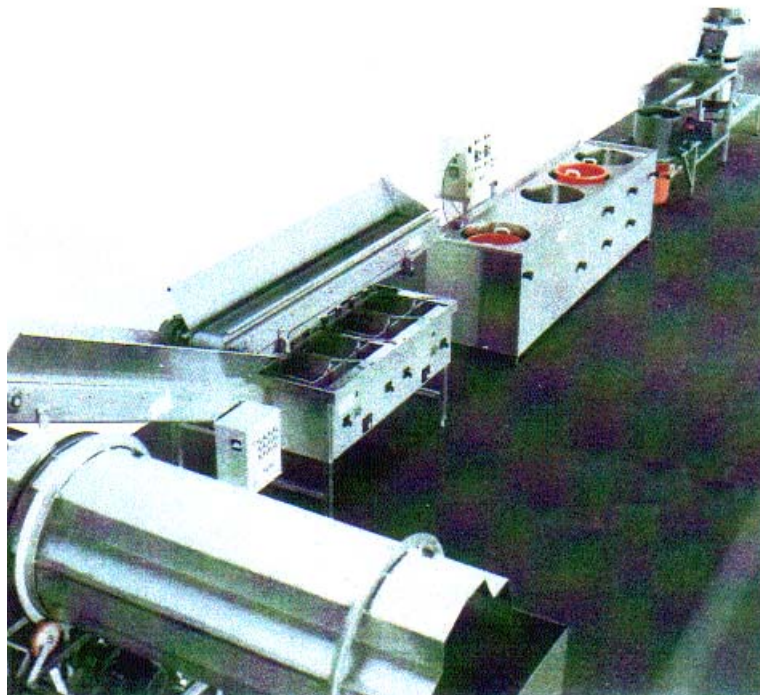
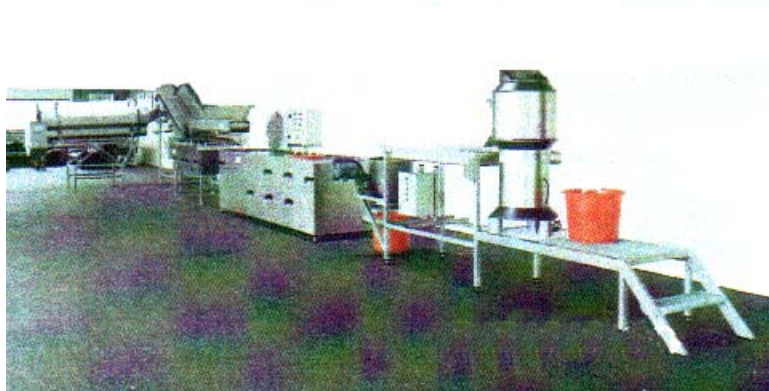


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Batch crisp and/or French fries processing

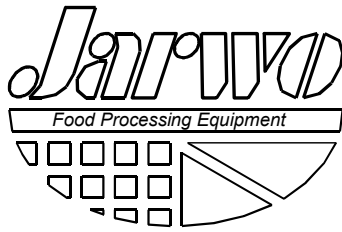
Processing steps; peeling, inspection, slicing, blanching, frying and cooling



Available batch line capacities:

- 25 kg/hr crisp – 100 kg/hr French fries (4 Basket fryer)
- 50 kg/hr crisp – 200 kg/hr French fries (8 Basket fryer)

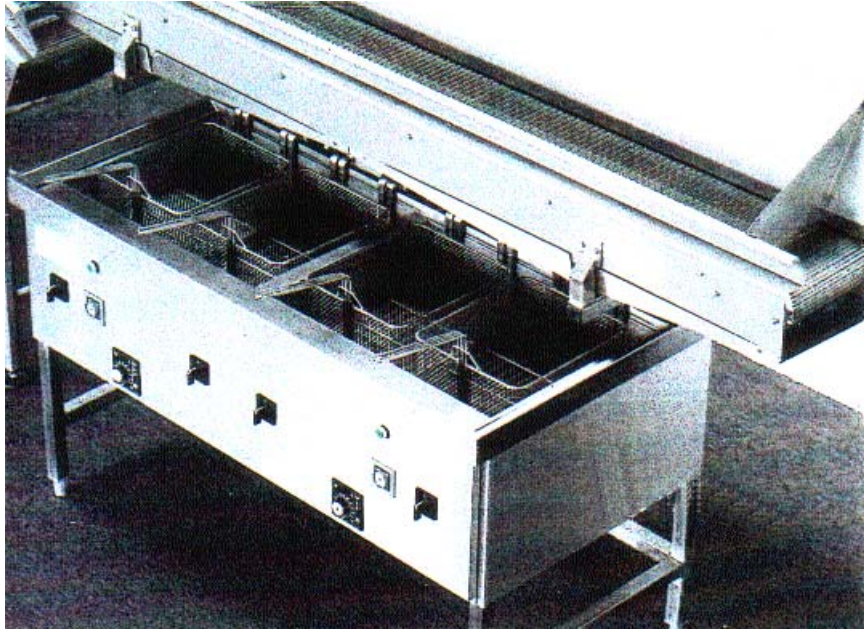
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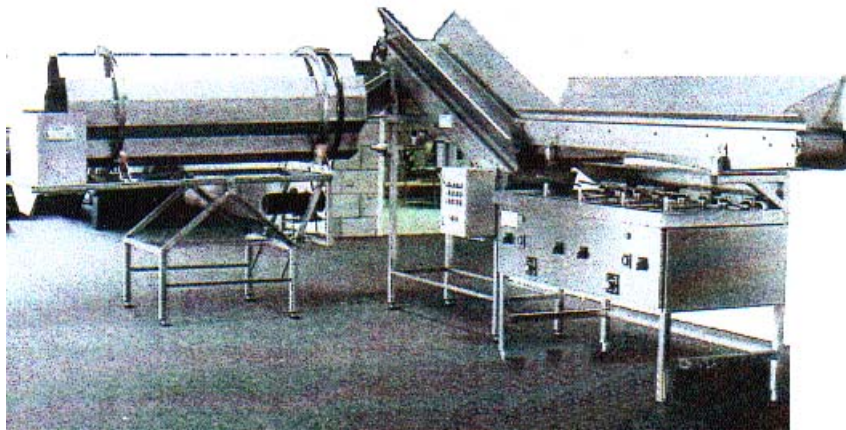
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Batch Fryer



Available batch fryers: 4 baskets – 60 kW heating
8 baskets – 120 kW heating



Frying, defatting, cooling and flavoring

Flavoring only needed for crisp production.

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