

THE PROCESS

SUPERIOR FRYING WITH THE STAR WHEEL FRYER

QUALITY GUARANTEED

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.

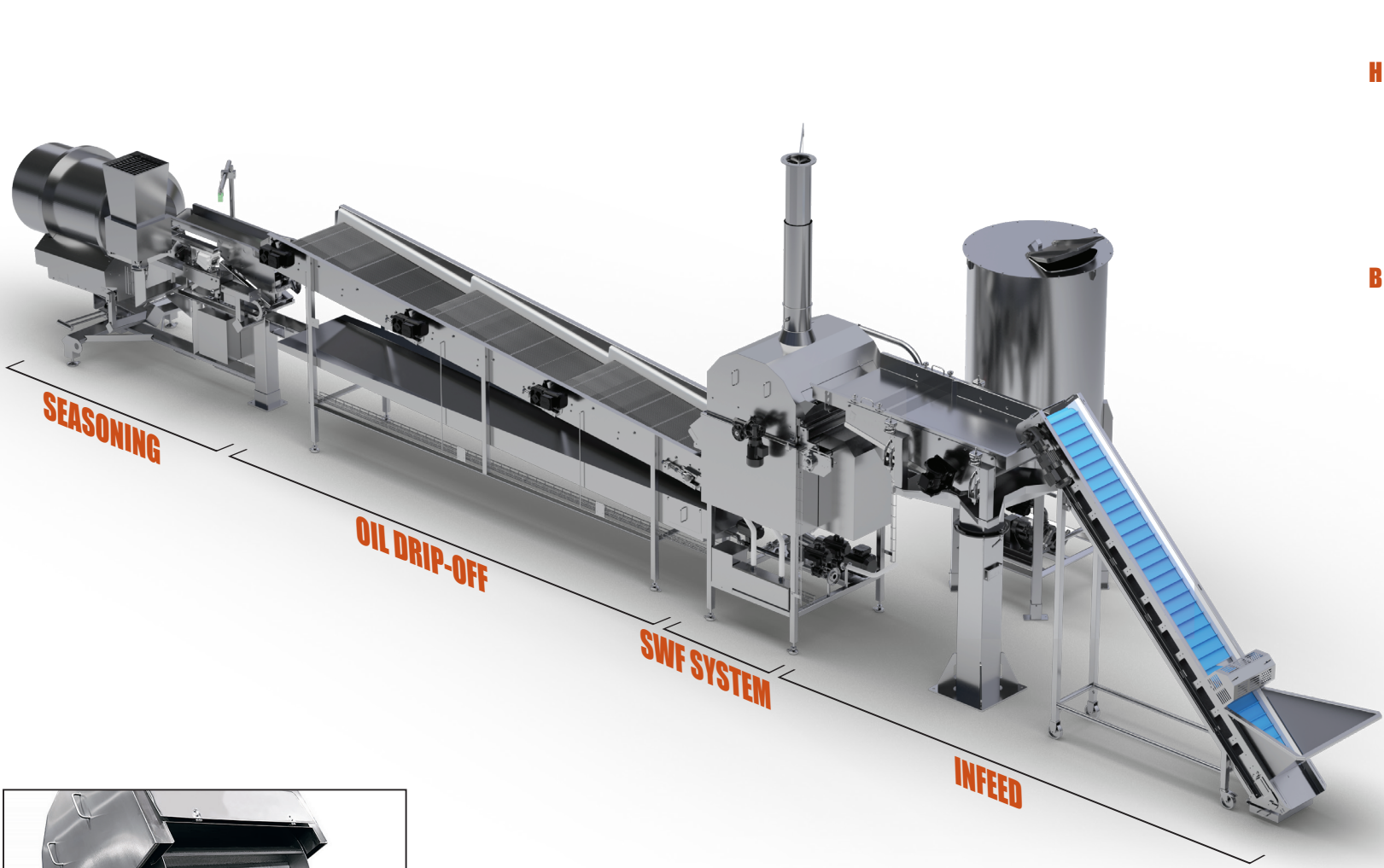
The SWF system is designed with easy operation and CIP cleaning.

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

We have more than 45 years of experience in snack food processing!

DO YOU HAVE ANY SPECIAL PELLETS FRYING NEEDS?

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? Please contact us.



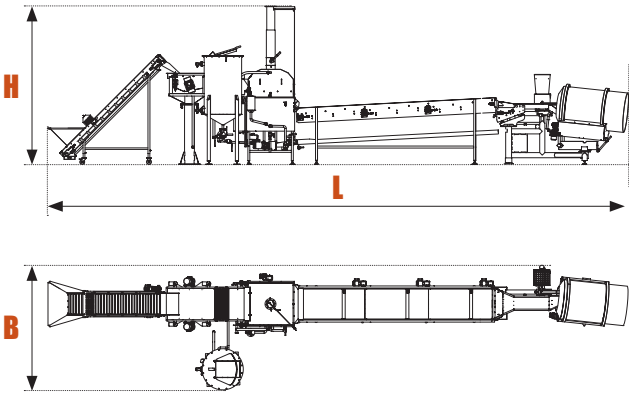
*Star wheel fryer (SWF)

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 (mm)	B (mm)	H (mm)
SWF 35	10880	2400	3300
SWF 80	14700	3170	3930
SWF 140	14700	3170	4040
SWF 200	16200	3533	5250

FRYING SYSTEM	EFFECT (kW)*	CAPACITY (kg/h)**
SWF 35	35 kW	125-150
SWF 80	80 kW	250-300
SWF 140	140 kW	400-500
SWF 200	200 kW	850-1000

*Installed Power

**Varies with product bulk density and frying time



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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:

PELLET FRYERS
POTATO CHIPS LINES
SPECIAL SNACK FRYERS
FRYING SYSTEMS FOR NUTS
BATCH FRYERS FOR POTATO CHIPS
FRYERS FOR PREFABRICATED CHIPS

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