

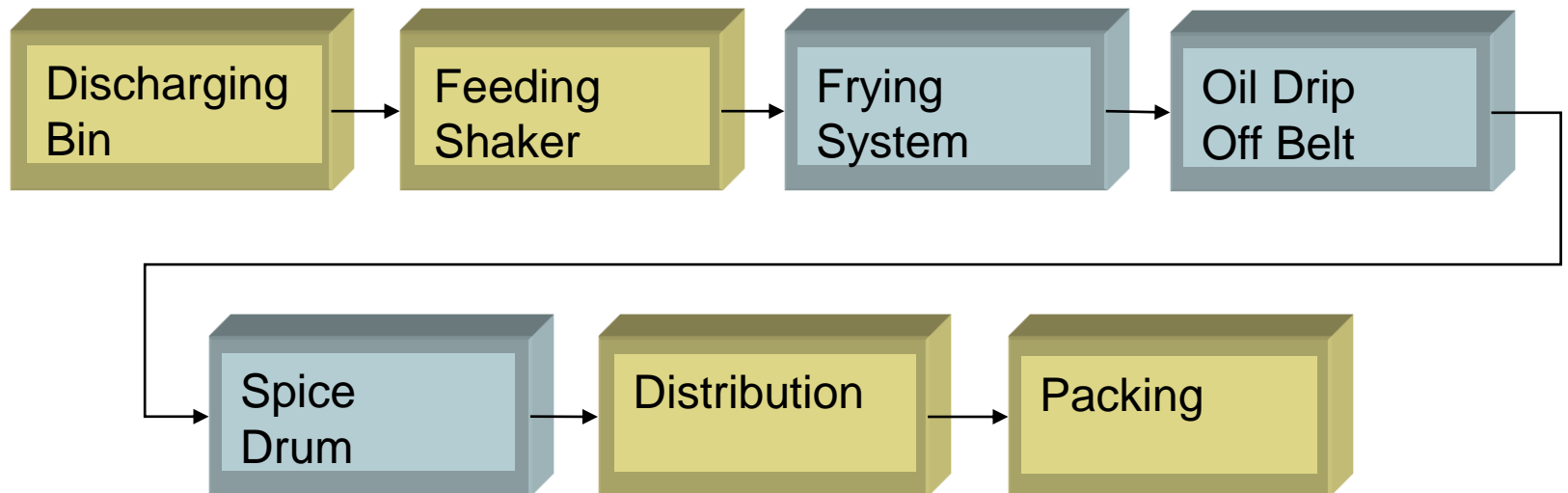
[®]*Rosenqvists*

MAKES YOUR BUSINESS GROW

PELLET FRYING LINE STAR WHEEL FRYER

Rosenqvists

SWF - GENERAL FLOW



SWF - SAMPLE PRODUCTS

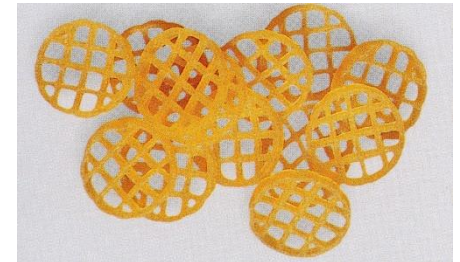
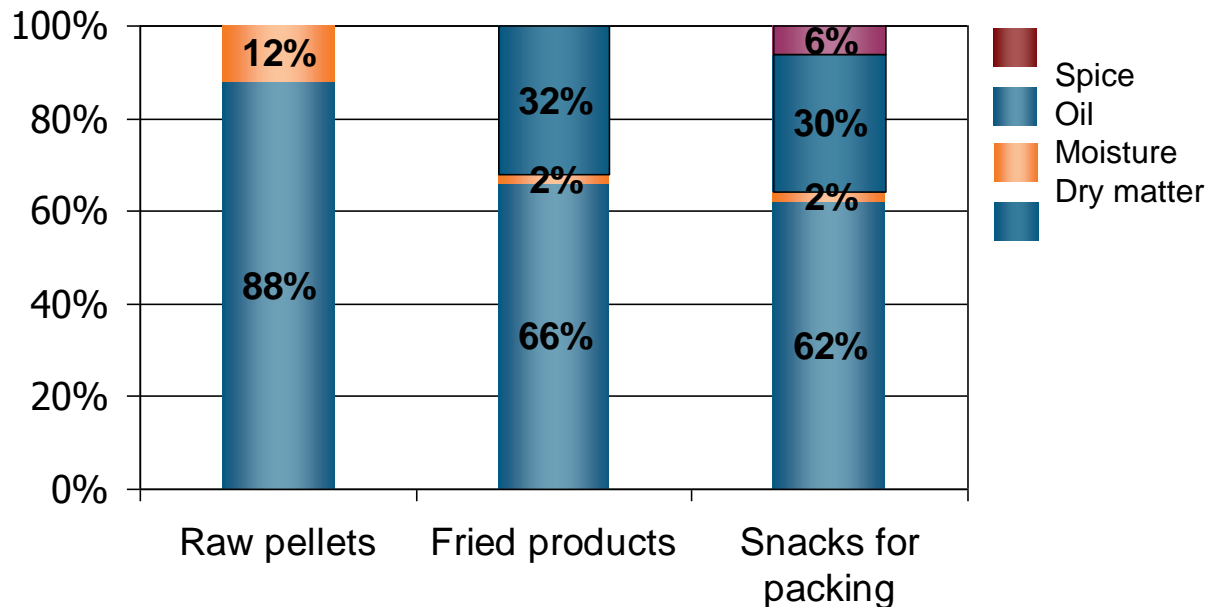


- Suitable for all 2-D or 3-D types of pellets
- Sensitivity during expansion varies for different types
- Shapes and sizes to be verified by Rosenqvists

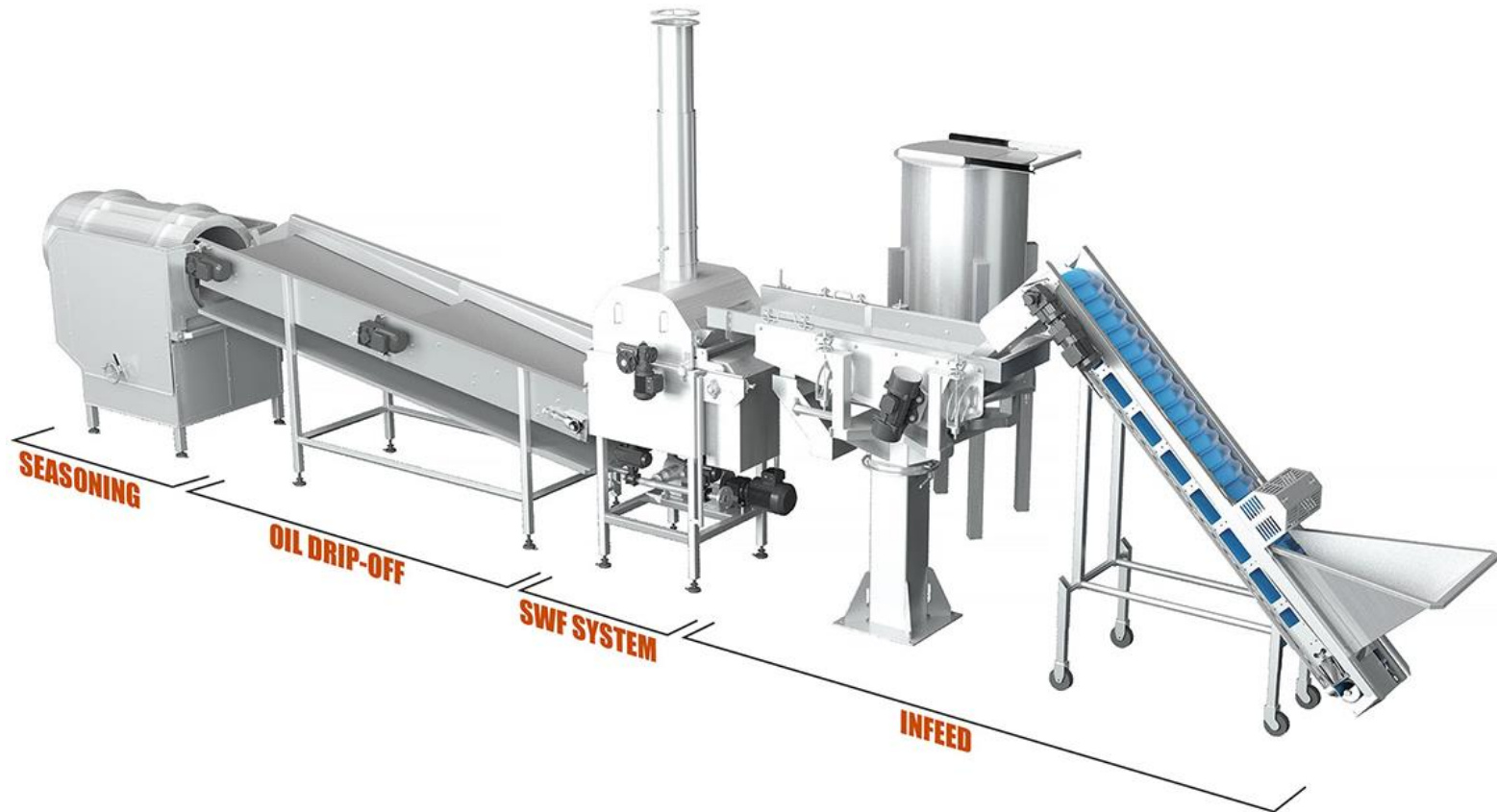
SWF – PELLET BASED SNACK PRODUCTION

Declaration of contents:

1 kg snacks = 0,704 kg pellet + 0,30 kg oil + 0,06 kg spices



SWF – STAR WHEEL FRYER SYSTEM



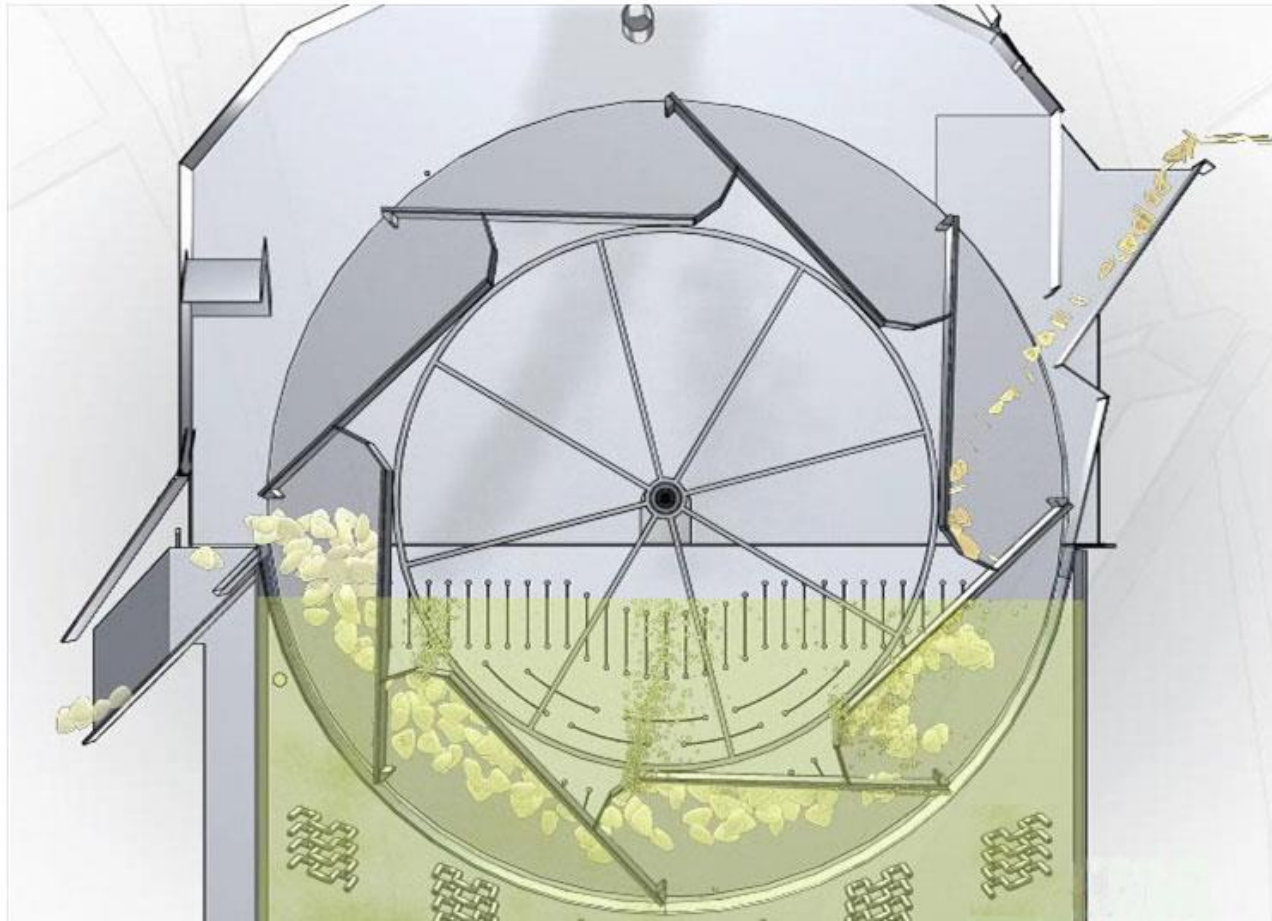
CAPACITIES



Kilogram/Hour

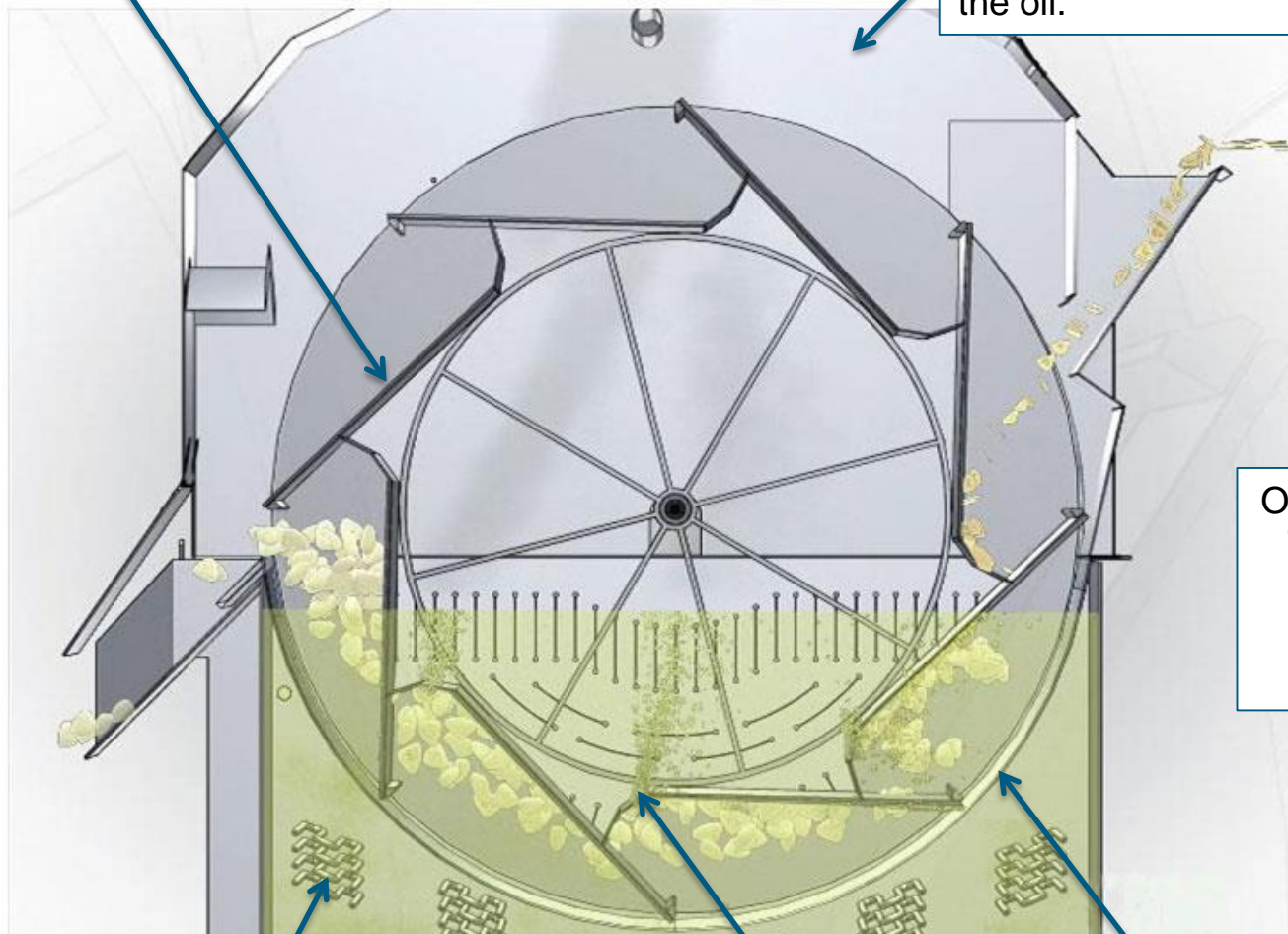
- 150 – SWF 35
- 300 – SWF 80
- 500 – SWF 140
- 750 – SWF 200

STAR WHEEL PRINCIPLE



Non friction profile for submerge and push out

Hood for steam evacuation and to keep a steam blanket.
Minimize oxygen contamination of the oil.



Operator friendly
Touch screen
and
PLC control.

Electrical Heating Element

Perforated sector for steam evacuation.

Perforated pan insert



SWF – STAR WHEEL

- Patented design
- No heavy machine parts to lift, the hood is motor controlled
- Electrical heater easy to check for inspection
- The pan is simply lifted, for easy cleaning



SWF – STAR WHEEL



SWF - PROCESSING



- Easy to install and run. Fill oil in the Day Tank and start
- Adjustable frying time, temperature, infeed rate of pellets
- Automatic oil level in pan and low oil volume with fast turn over time
- Easy to clean, hood motor controlled

SWF - PROCESSING

- **Short Frying time**

- < 8 sec.

- Critical:

- Oil can be pushed out by the paddles !

- Energy will be the capacity limit.



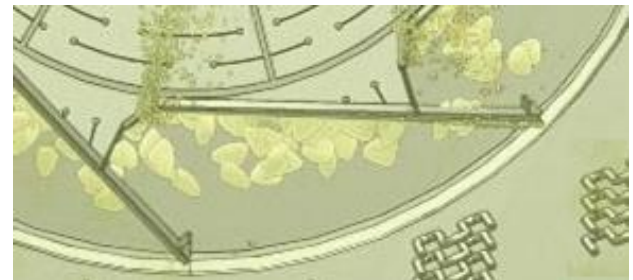
- **Long Frying time**

- > 30 sec.

- Critical:

- High product volume in the fryer.

- Frying volume will be the capacity limit.



SWF – OIL QUALITY

- Automatic oil level
- Low oil volume and fast turn over timer for consistent oil quality
- Easy to clean

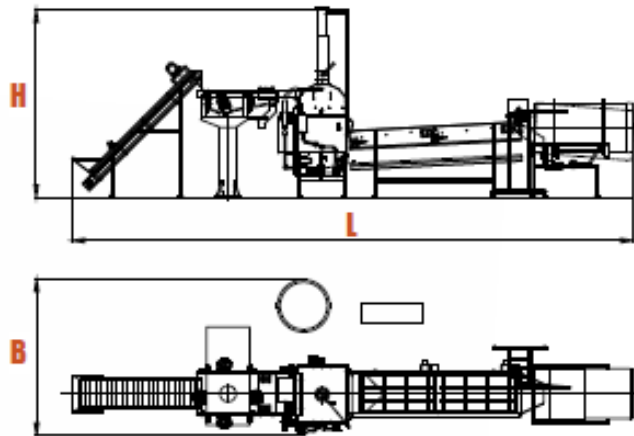


SWF – CONTROL CABINET

- Pre wired and tested in workshop
- Adjustable frying time
- Adjustable frying temperature
- Recipe handling system



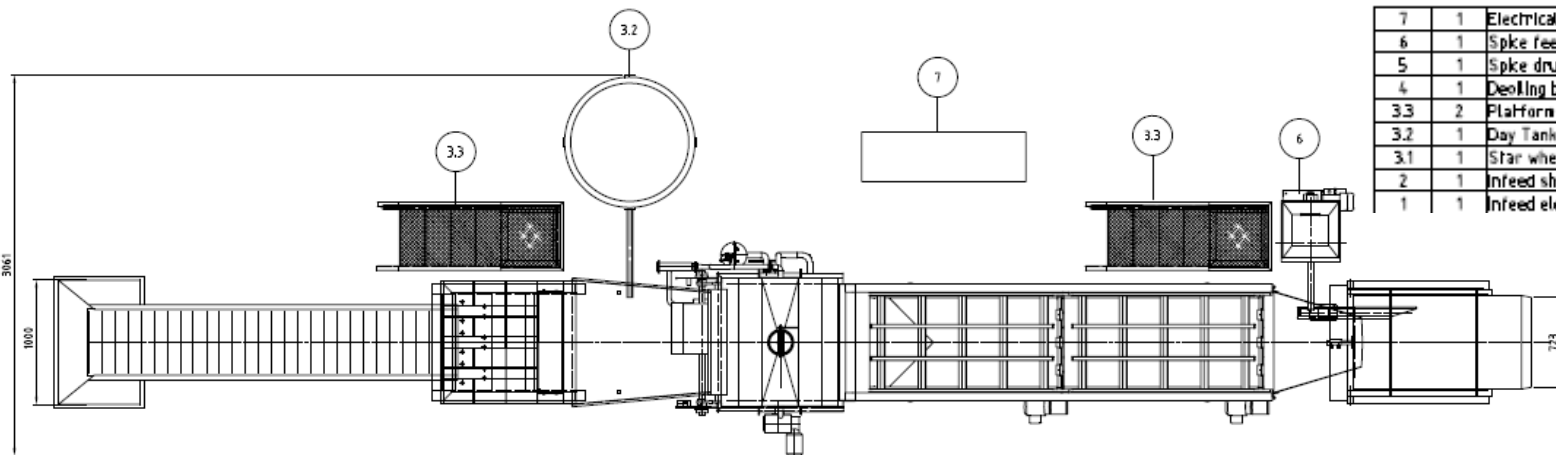
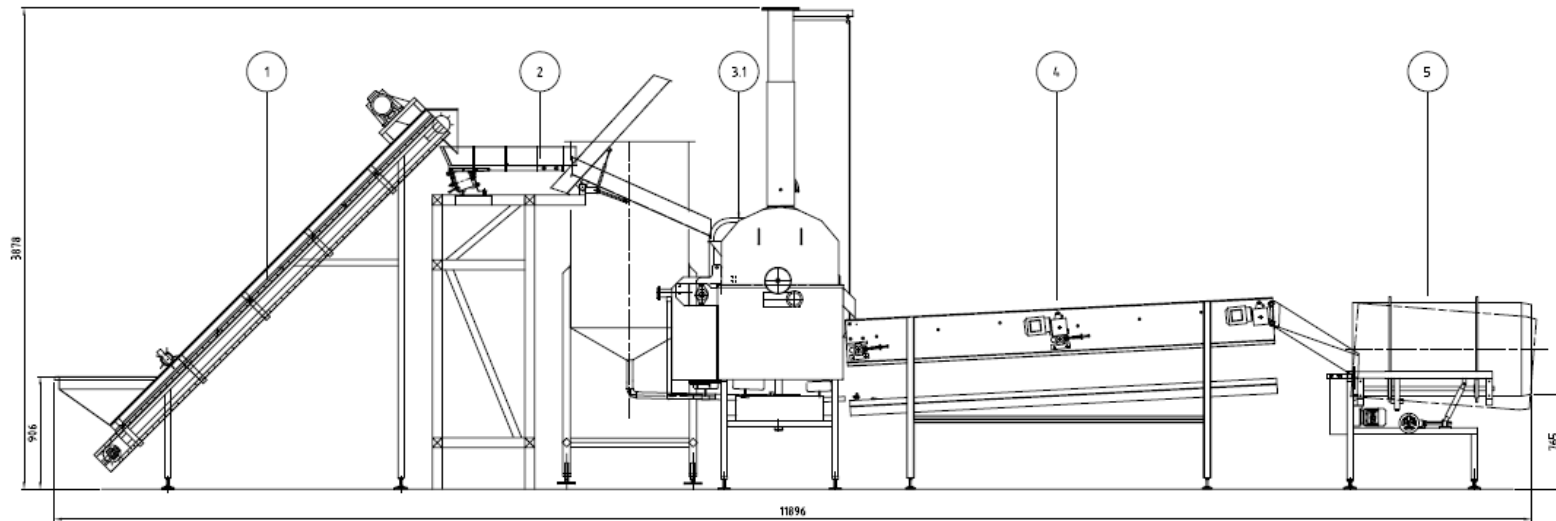
SWF – LAYOUT



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



SWF – LAY OUT



7	1	Electrical cabinet
6	1	Spice feeder HETHON 4.1S
5	1	Spice drum SDA 750
4	1	Deooling belt DOB 2x1650
3.3	2	Platform
3.2	1	Day Tank DT 1000
3.1	1	Star wheel frying system SWF 80
2	1	Infeed shaker
1	1	Infeed elevator ELE 550x3750

