

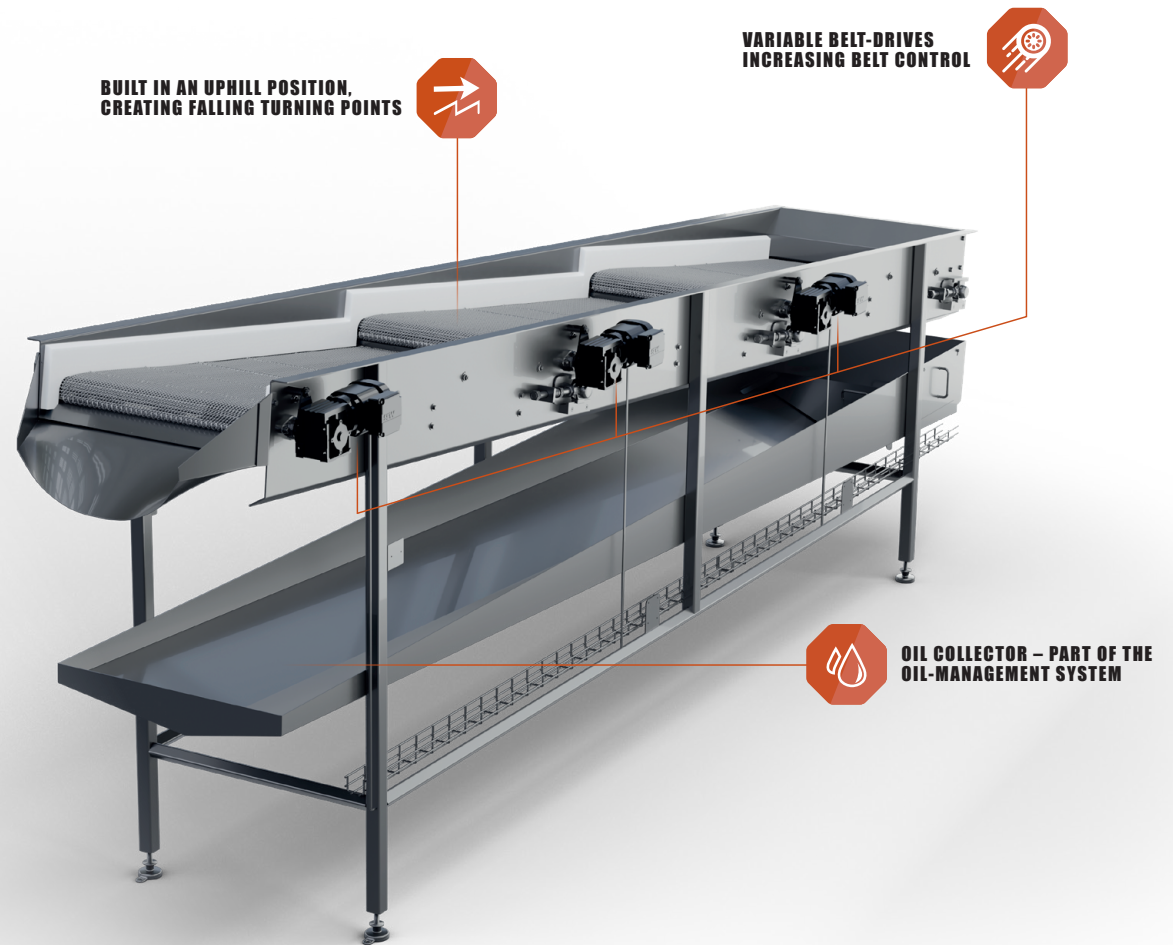
DRIP-OFF-BELT

Rosenqvists Drip-Off-Belt (DOB) transports the fried product to the next step in the process. During the transportation, oil will drop off the product and be collected under the belts. The oil that is collected is then continuously being pumped back to the fryer. Thanks to Rosenqvists fryers' ability to keep the oil-turnover rate low, the quality of the oil is kept high at all times. The DOB can also be used for manual inspection of the fried products.

The number of belts that is necessary in the DOB, depends on the output

capacity of the processing line. The DOB consists of a number of stainless-steel belts, with two (two belts) or three turning points (three belts), to separate the fried product after the fryer and get rid of excess oil before seasoning. The DOB have variable belt drives to control the speed of each belt, to adapt the separation according to the need of the product characteristic.

To gently deliver the product to the next step, there is a formed slide with a slight downgrade at the end of the last belt, making the delivery smooth.

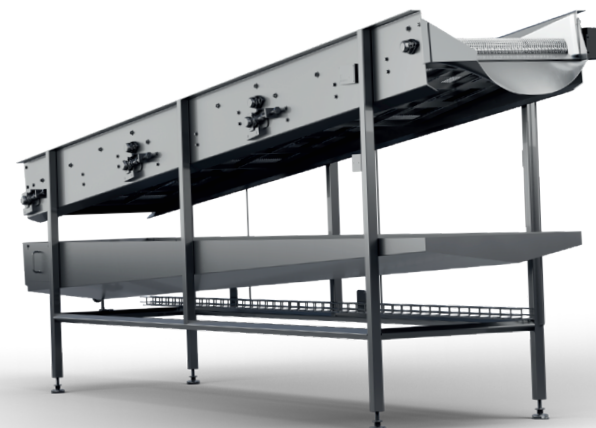
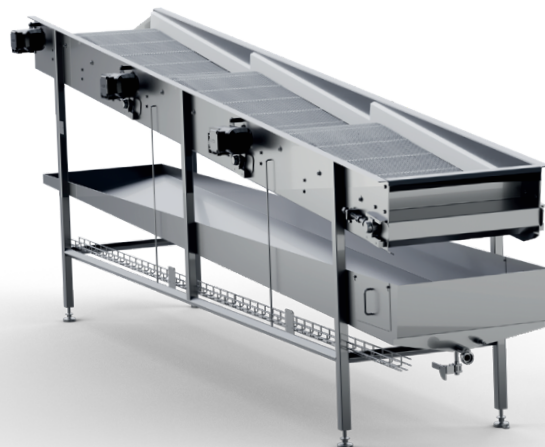


SIDE/BACK

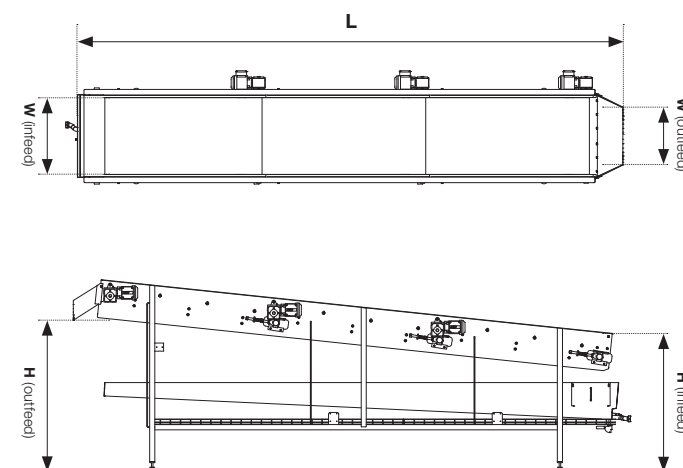
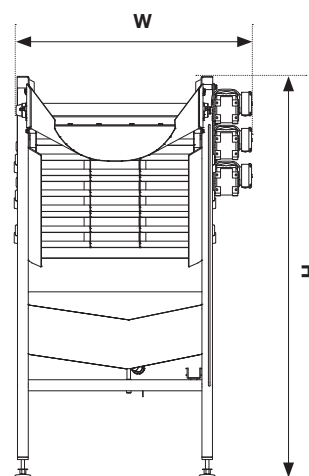
SIDE/FRONT

DRIP-OFF-BELT ADVANTAGES

- Variable Belt-Drives to increase belt control
- Oil collector – part of the Oil-Management System
- Built in an uphill position to create falling turning points



DRIP-OFF-BELT	L (mm)	W (mm)	H (mm)
DOB2 Infeed / Outfeed	3938	1115 760/560	1500 1322/994
DOB3 Infeed / Outfeed	5380	1118 760/560	1895 1370/1497



VARIABLE BELT-DRIVES TO INCREASE BELT CONTROL



OIL COLLECTOR – PART OF THE OIL-MANAGEMENT SYSTEM



BUILT IN AN UPHILL POSITION TO CREATE FALLING TURNING POINTS

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