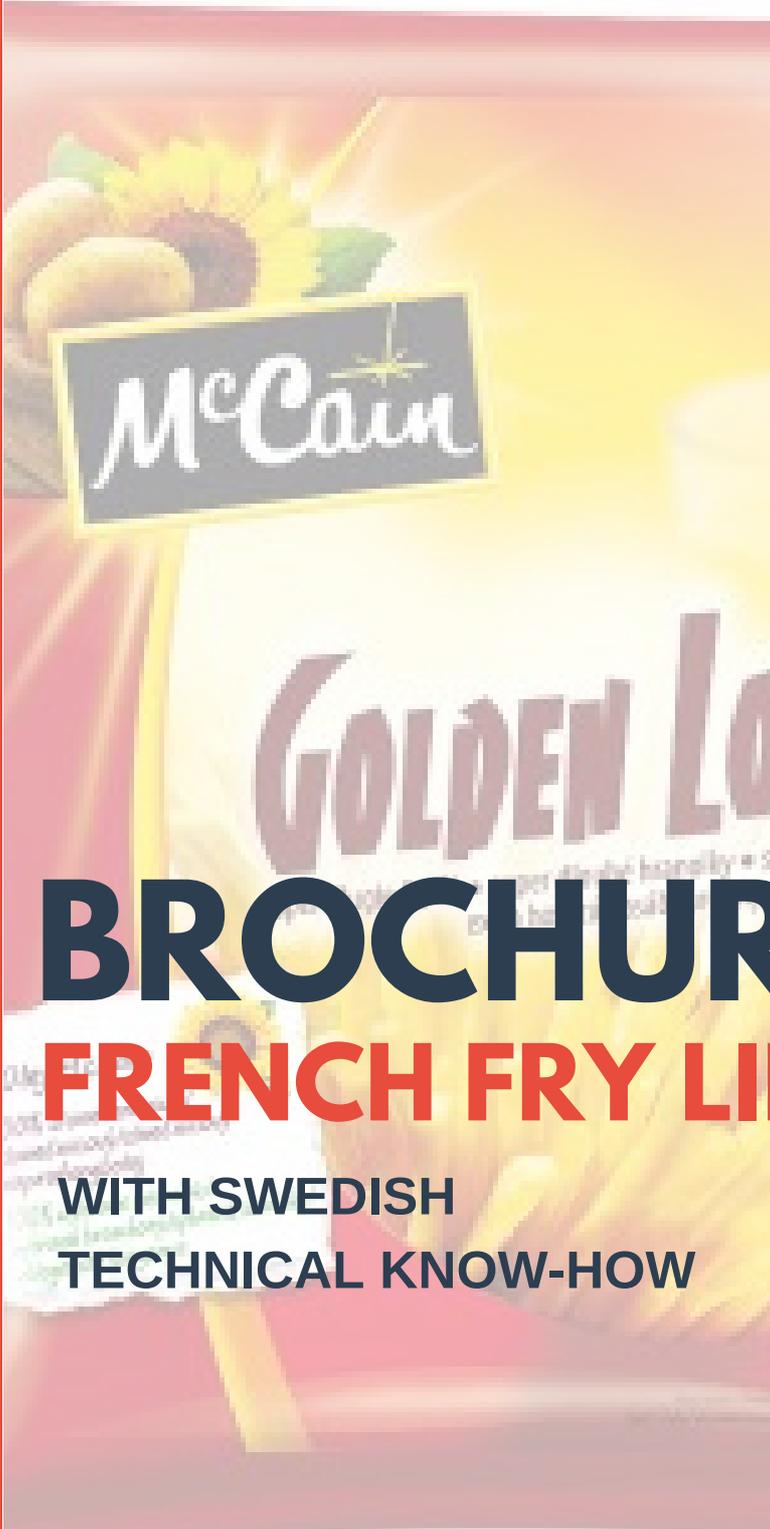




**WINTECH
TAPARIA**



BROCHURE

FRENCH FRY LINE

**WITH SWEDISH
TECHNICAL KNOW-HOW**

Contact:
60-B, Film Bhavan, Y.N. Road,
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BROCHURE POTATO FLAKE LINE



**ALL EQUIPMENTS AS PER
PPM SWEDEN DESIGN.**

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Date Issued	20th Dec 2017

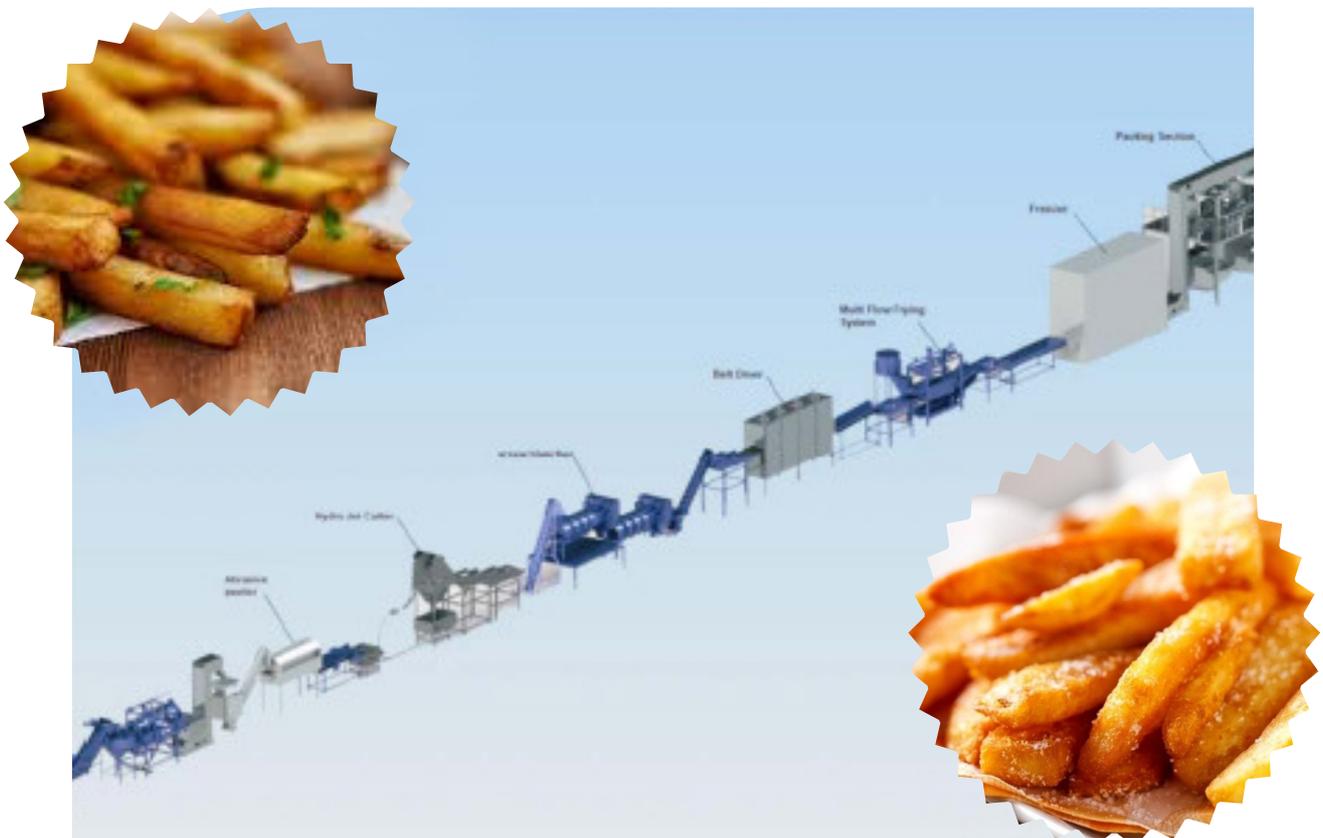
INSTALLATION IN INDIA & EUROPE



Selected & graded potatoes of processing varieties are received to begin the process of making frozen french fries. After destoning & washing, depending upon the economics of peeling, type of peeler is selected. The Peeled potatoes are inspected and cut into strips of desired size and shapes using the mechanical cutter the hydro cutting systems.

We offer continuous dryers for drying of raw potato strips after blanching and dipping through the sugar solutions, even in smaller capacities of 500 kg/hr and above, of the final product. The fried product is received and after pre-cooling, the same is delivered to the freezer for freezing.

We offer complete process solution in production line controlled by fully automatic Touch screen panel, for the desired product, including the coated & frozen Steak Fries. We have given total packaging solutions for over 25 years to our customers to complete the project.



FEATURES & BENEFITS



SPECIAL FEATURES:

- Screw Blancher Multi-flow Frying System.
- Automatic & Precise Process Control.
- Online Yield Control using Weigh Belt.
- Complete Line Integrated with Packaging.



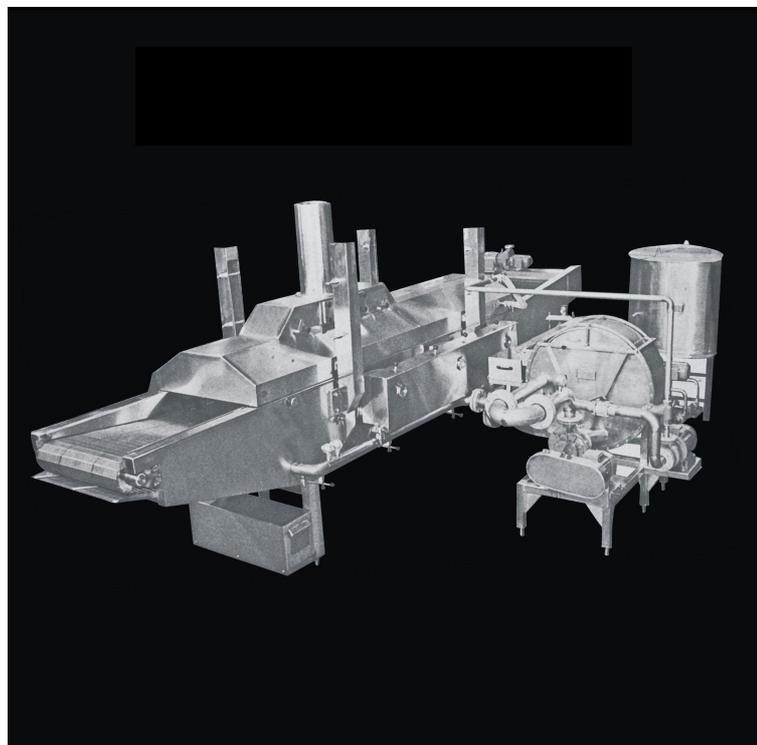
SPECIAL BENEFITS FOR NEW ENTREPRENEURS:

- One Stop Shop - Single Source of Equipment.
 - Complete Technical Support & Training.
- Count on us from Potatoes to Process & Packaging.
- Full-Service Back-up at Affordable Costs.

OVER 25 YEARS OF EXPERTISE IN POTATO PROCESSING & FRONZEN PRODUCTS PROJECTS IN MANY COUNTRIES IS ALL YOURS !!

SCREW BLANCHER

Used for leaching out sugar and blanching of raw potato strips. Blanching time & Blanching temperature can be controlled with the help of variable frequency drive & temperature controller.



MULTI FLOW FRYING SYSTEM

Use of par-frying of potato strips. Multiple inlets and multiple outlets to ensure uniform temperature over the length of fryer tub. Frying time, frying temperature & level can be controlled with the help of automation. Continuous filtration of oil to maintain its quality.

PRODUCT SHOWCASE



CONTINUOUS ABRASIVE PEELER

Used for continuous peeling of washed & destoned potatoes and other root vegetables at variable speeds of operation. The degree of Peeling is accurately controlled by adjustable level of abrasive rolls. The peeler is very easy to operate & maintain.



CONTINUOUS BELT DRYER

Pre drying is an important process which helps to attain desired oil content, texture & color of French fries. Drying time & drying temperature are adjustable proper insulation is provided in order to maintain uniform temperature inside the dryer cabin. Doors for easy accessibility & cleaning.



ALL EQUIPMENTS AS PER PPM SWEDEN DESIGN.

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