

DEFATTER

The defatting system has been proven to add value to many fried snack products by reducing fat content by as much as 35% over typical levels. That is about a 10% reduction in gross oil content which translates into healthier products with great customer appeal. The Rosenqvists Defatting System is ideal for potato chips, tortilla chips, extruded and pellet based snack products. Thanks to the high temperature steam process and advanced filtering, excess fat may be reused with no damage to quality.

The Defatter is designed for simple operation with automated control of steam temperature, oil filtration/recovery, circulatory air pressure and variable-speed infeed system. Construction is of stainless steel with inspection panels and doors for easy access throughout. Low maintenance

features include a clean-in-place system and easy filtration element service.

THE PROCESS

Chips or other snacks are carried into the Defatter on a stainless steel mesh belt. Steam is injected into the expansion chamber and forced through a heat exchanger, using steam or thermo oil, where it is superheated to 165-180 degrees C. The steam is then forced down through the product travelling on the belt through the Defatter. Excess fat is removed from the surface of the product with the steam and is then directed through a filter system and pumped back to the frying system.

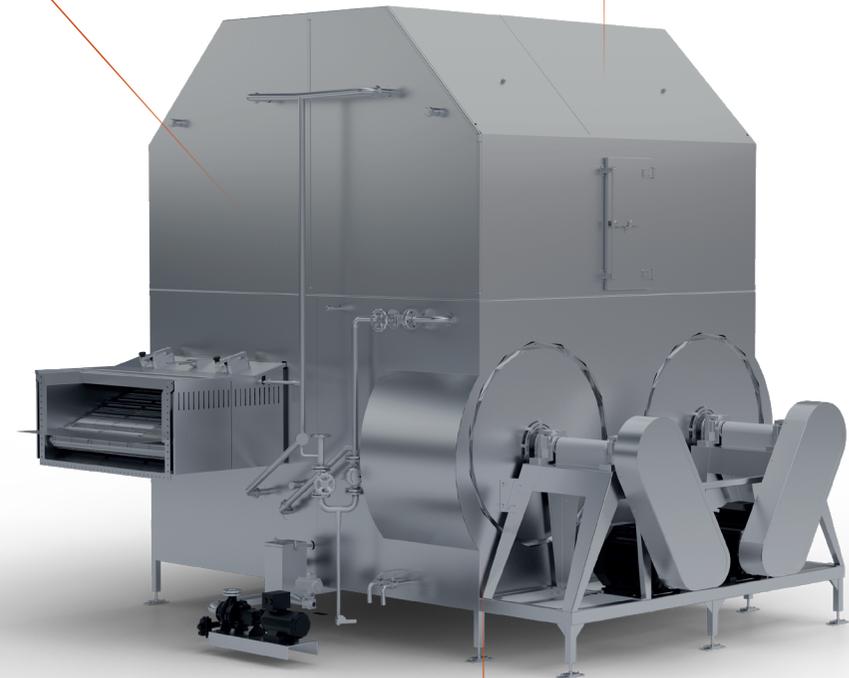
The oil collection and filtration process occur in an oxygen-free enclosure to preserve the quality of the oil.



**LOWERS FAT CONTENT
BY UP TO 35%**



**CLEAN-IN-PLACE SYSTEM
FOR OPTIMAL HYGIENE**



**CONNECTED TO MULTI-FLOW
FRYING SYSTEM**

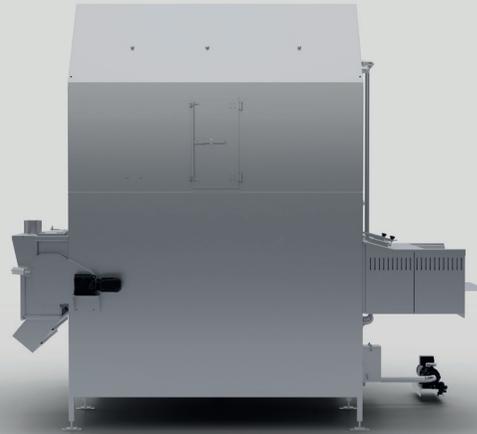
DEFATTER ADVANTAGES

Lowers fat content by up to 35%

Clean-In-Place system for optimal hygiene

Connected to MULTI-FLOW frying system

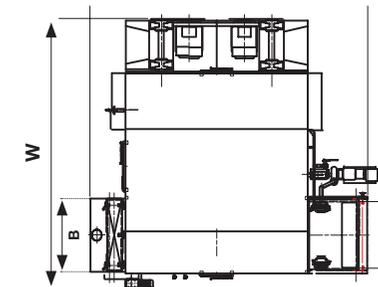
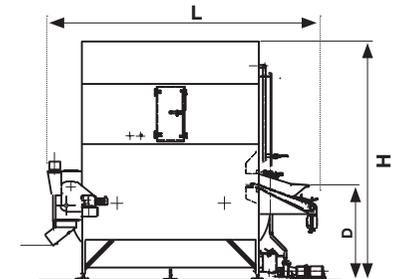
SIDE



OUTFEED



MODEL DEFATTER	L (mm)	W (mm)	H (mm)	BELT WIDTH B (mm)	DISCHARGE D MINIMUM (mm)	POWER (kW)	CHIPS FRYER	CAPACITY LOW FAT CHIPS (kg/hour)
DF0510	4000	4200	4000	1000	800	37	CF05	330
DF0712	4200	4400	4000	1200	800	74	CF07	500
DF1012	5500	5000	4500	1200	800	90	CF10	660
DF1515	5500	5500	5000	1500	800	110	CF15	1000
DF2017	5500	5600	5000	1700	800	110	CF20	1300



LOWERS FAT CONTENT
BY UP TO 35%



CLEAN-IN-PLACE SYSTEM
FOR OPTIMAL HYGIENE



CONNECTED TO MULTI-
FLOW FRYING SYSTEM

Rosenqvists Food Technologies • Väverigatan 2
SE 291 54 Kristianstad • Sweden • T: +46 44 590 41 40

www.rosenqvists.com

