

Reduce fresh water usage up to 90% and improve processing efficiency.

Significantly reduce fresh water usage and downtime for fryer de-crumbing by efficiently removing surface starch and fines from potato slices with the Gentle Wash™ 3-stage washing system.



3-stage washing

Gentle Wash thoroughly removes surface starch from potato slices using a 3-stage process that also cleans and reuses wash water and spreads slices for more efficient dewatering and feed into the fryer.

Save water

Wash water is continuously cleaned by circulating through a hydro-sieve and multiple cyclones. This can reduce fresh water usage as much as 90% over conventional washers.

Cut water treatment

By using less fresh water and concentrating starch and fines for more efficient removal, Gentle Wash reduces sewer loading and the burden on your starch recovery system, if one is used.

Less product damage

Only hydraulic agitation is used in the water flumes and Spiral Action Gentle Washer, greatly reducing slice damage that can produce cracked and broken chips.

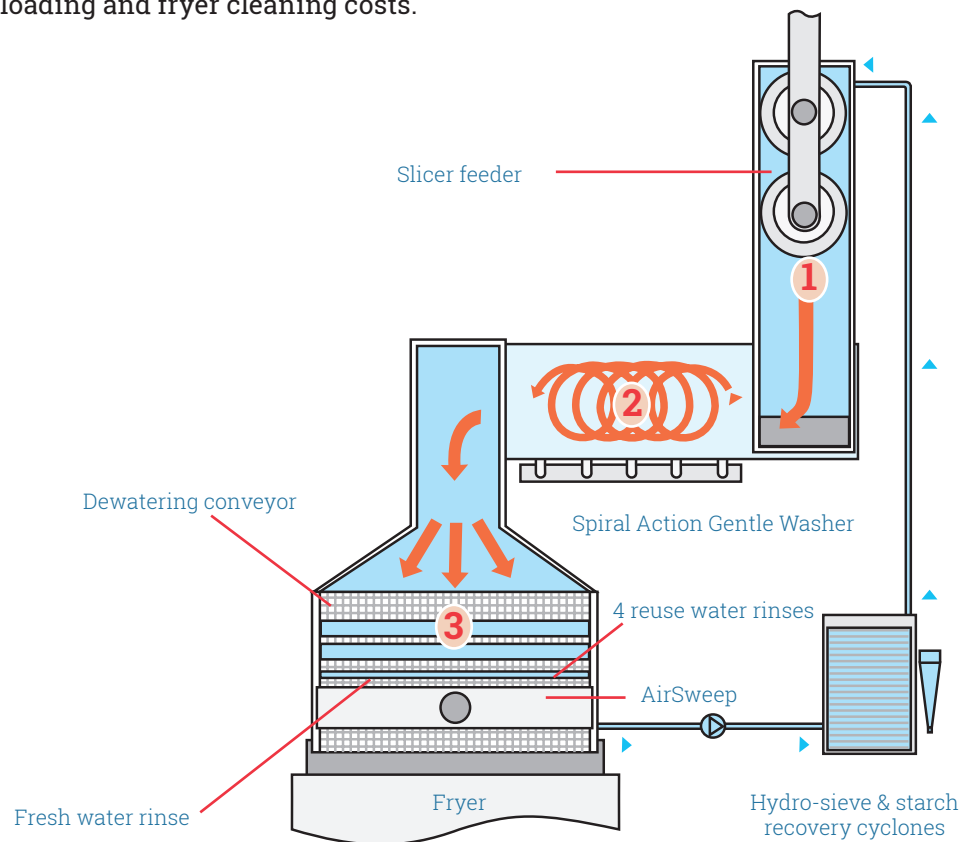
Improve efficiency

Slices are spread in a wide, uniform layer before entering the fryer. This improves dewatering, reduces fryer fuel usage, and prevents slice clustering and uneven cooking in the fryer.

Layout flexibility

Composed of easy-to-install modules, Gentle Wash can be configured to fit existing lines and uses minimal floor space.

3-stage washing and continuous water cleaning dramatically reduce fresh water usage, sewer loading and fryer cleaning costs.



Water Reuse

To reduce fresh water usage, wash water is continuously cleaned and recirculated.

1

STAGE 1:

Potatoes are evenly metered into the slicers to minimise scrap during slicing. Surface starch and fines are initially separated as slices are flumed into the Spiral Action Gentle Washer.

2

STAGE 2:

Inside the Spiral Action Gentle Washer, slices are thoroughly washed without using mechanical agitation that can cause product damage.

3

STAGE 3:

After being spread across the dewatering conveyor, slices are given four reuse water rinses and one fresh water rinse. Slices then pass through an AirSweep® vacuum/blow off system that removes surface water and fines to reduce fryer fuel usage and cleaning costs.

Constant improvement and engineering innovations mean these specifications can change without notice.