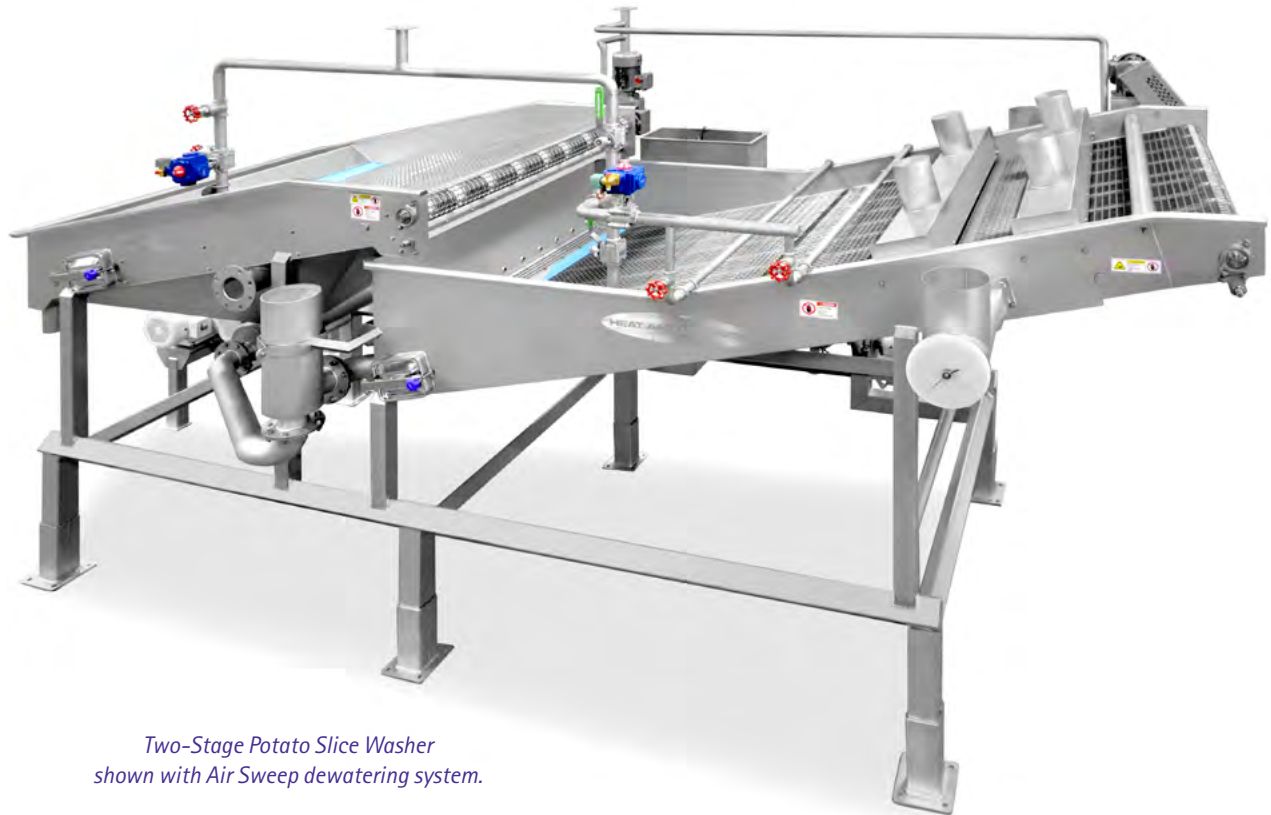


## Potato Slice Speed Washers

Quickly rinse surface starch and particles from potato slices for uniformly finished chips and cleaner fryer operation.



*Two-Stage Potato Slice Washer  
shown with Air Sweep dewatering system.*

Speed washing rinses surface starch and slicer scraps from potato slices before frying. This prevents starch carry-over into the fryer for longer hours of operation and uniform cooking. The short wash cycle also minimizes slice breakage and increases finished product yield.

Wash water continuously circulates to keep particles in suspension for efficient removal by a Motorized Catch Box. This reduces the transfer of potato scraps and starch into the fryer to minimize oil degradation and cleaning costs.

Washing time is adjusted by changing the water level. Variable conveyor speed provides even product spread on the belt for optimum slice feed into the fryer.

After a fresh water spray rinse, an Air Knife removes surface water from the slices and discharge belt to minimize fryer fuel usage.

Rugged construction includes a stainless steel tank, flat wire conveyor belt, slicer support stand, and galvanized piping.

### Options

- Air Sweep® vacuum and blow-off system improves dewatering efficiency and reduces fryer fuel usage.
- Fine mesh conveyor for shoestring cuts.
- Combination slice pre-wash and blanching systems for increased production versatility.

# Potato Slice Speed Washers

Speed Washers are available in different configurations to meet your production needs.

- **Model PSPW Potato Slice Pre-Washer**  
Brief immersion followed by a spray of fresh water removes starch and slicer scrap.
- **Model PSSW Potato Slice Speed Washer**  
Turbulent water bath with fresh water sprays provide more extensive starch and scrap removal.
- **Two-Stage Washer**  
Combines the functions of a Pre-Washer and Speed Washer.
- Combination pre-wash and blanching systems are available for maximum versatility.
- Ask about our water-saving GentleWash™, hot and cold water blanchers, and custom designed washing systems for up to 6,500 (2,948 kg/hr) finished pounds/hour of potato chips.

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

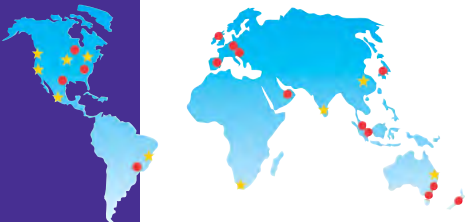


*Potato Slice Pre-Washer with slicer mount and flume.*



*Potato Slice Speed Washer with optional Air Sweep dewatering system.*

**HEAT AND CONTROL**



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