



Slicer Feeder / Model SF



Applications

- _ Potato chips
- _ Kettle chips
- _ Potato sticks
- _ Root crops
- _ Apples
- _ Surge capacity
- _ Product metering

Improve processing consistency & reduce waste by uniformly delivering potatoes to your slicers

Consistent potato chip frying, seasoning, and packaging all depend on how evenly potatoes enter your system. The Slicer Feeder provides a continuous and uniform flow of potatoes to the slicer for maximum slicing efficiency and less waste.

Gentle handling

A flighted conveyor belt gently elevates potatoes without fall-back. A variable speed drive with remote control and tachometer adjusts the product transfer rate. Round back hopper design delivers first-in first-out potato flow.

Multiple outlets

Discharge chutes in side-by-side or in tandem arrangements feed one or more slicers. A pneumatic diverter gate routes potatoes to different discharge chutes for slicer servicing without interrupting production.

Low maintenance

Rugged stainless steel construction provides a long and reliable service life.

Auto level control

A level sensor maintains an even potato level in the hopper for consistent loading of conveyor flights. Water sprays rinse potatoes before slicing to reduce scrap transfer.



Potatoes are metered at a consistent rate for efficient feed and line operation.

An alternative slicer feed option is the FastBack® FastLane Slicer Infeed Conveyor that gently singulates product for delivery into multiple slicers one potato at a time.

Available with different outlet configurations for 400 to 6,500 lb/hr (181 to 2,948 kg/hr) finished potato chip systems and as free-standing units or in small modular designs.



Potato/vegetable preparation solutions that help you maintain efficient line operation.

Gain access to all the equipment and our expertise to efficiently transport, wash, peel, slice, and dice vegetables and fresh produce. Smooth and continuous bulk processing capabilities enable high-volume capacity and a steady flow of downstream equipment while reducing downtime.



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