

Florigo vac-pro[®] 3 is one of the most innovative frying systems on the market giving you options to produce a variety of fried products, including root vegetables and fruits, with lower fat content. The Florigo vac-pro[®] 3 fries your product at a lower temperature, reducing oil absorption, thus lowering fat content, as well as reducing acrylamide formation, regardless of sugar content. Resulting in a healthier product with a more natural colour, taste and texture.

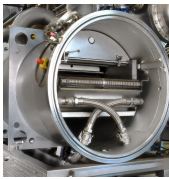
BENEFITS



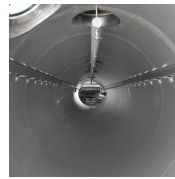
Automated continuous vacuum principle brings consistent product quality, reduced energy consumption and only one operator needed for production.



Natural colour and taste are maintained in the product.



Longer oil quality maintained due to lack of oxygen and lower temperature.



No smell generated around the factory, due to lack of vapour emission from the frying process.



Healthier product due to low acrylamide levels regardless of sugar content.



Produce high quality, sellable products with low quality, raw product.

STANDARD FEATURES

- Rotary infeed system and vacuum discharge lock
- Vacuum system: pumps with lubrication oil containers, air filters, condensers, oil demister, condensate water collection tank
- Discharge lock
- Oil circulation system: pump, heat exchanger, oil filter
- Temperature and pressure control

OPTIONAL FEATURES

- Oil storage tank

APPLICATIONS

- snacks

SPECIFICATIONS

Florigo vac-pro® 3					
application	potato chips		vegetable chips	potato sticks	
output capacity fryer kg/hr (lbs/hr)	100-500 (220-1100)	1500 (3300)	250 (550)	350 (770)	1100 (2400)
configuration	single stage	two stage	single stage	single stage	two stage
size of application mm (in)	1.2 (0.05)	1.2 (0.05)	2.5 (0.1)	6×6 (0.24×0.24)	2×2 (0.08×0.08)
bottom belt	standard	–	standard	standard	standard
flow wheels	standard	standard	standard	–	standard
immersion belt	standard	standard	standard	standard	standard
outfeed system with belts	standard	standard	standard	standard	standard
vacuum pressure mbar	100 (optional 35)				
defatting	–	–	optional	optional	–

all above specifications are subject to change and may differ according to product, please confirm when placing your order.

TO FIND OUT HOW YOU AND YOUR TEAM CAN GET THE MOST FROM YOUR TNA SOLUTIONS, CONTACT US

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