

## 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.

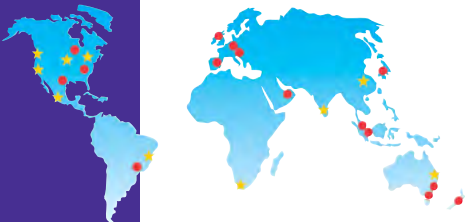


*Potato Slice Pre-Washer with slicer mount and flume.*



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

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Over 30 Offices Worldwide

Headquarters  
21121 Cabot Blvd., Hayward, CA 94545 USA  
Tel 1 800 227 5980 / 1 510 259 0500 Fax 1 510 259 0600  
Cambridge, Canada  
Tel 519 623 1100 Fax 519 623 1052  
Guadalajara, Mexico  
Tel +52 (33) 3689 11 46 Fax +52 (33) 3689 2240  
Livingston, Scotland  
Tel +44 (0) 1506 420420 Fax +44 (0) 1506 403919  
Brisbane, Australia  
Tel +61 (0) 7 3877 6333 Fax +61 (0) 7 3343 8371  
Nanjing, People's Republic of China  
Tel +86 25 8403 5000 Fax +86 25 8580 5033  
Singapore  
Tel +65 6844 6853 Fax +65 6841 2359

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