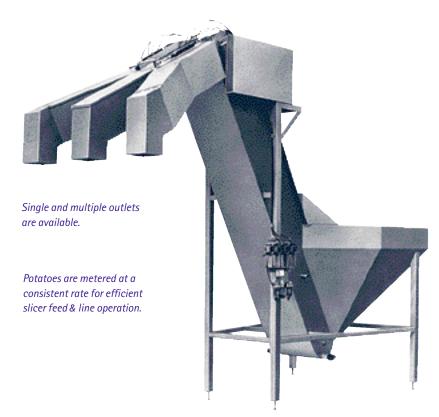
HEAT AND CONTROL

Slicer Feeder





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

Consistent production

Consistent potato chip frying, seasoning and packaging all depend on how evenly potatoes enter your system. The Slicer Feeder continuously meters an even, uninterrupted supply of potatoes to one or more slicers to ensure optimal line operation and chip quality.

Gentle handling

Flighted conveyor belt gently elevates potatoes without fall-back. A variable speed drive with remote control and tachometer adjusts the product transfer rate.

Low maintenance

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

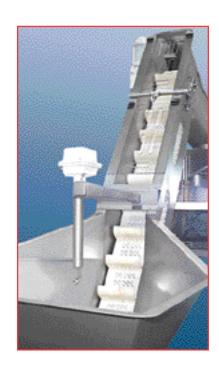
Auto level control

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.

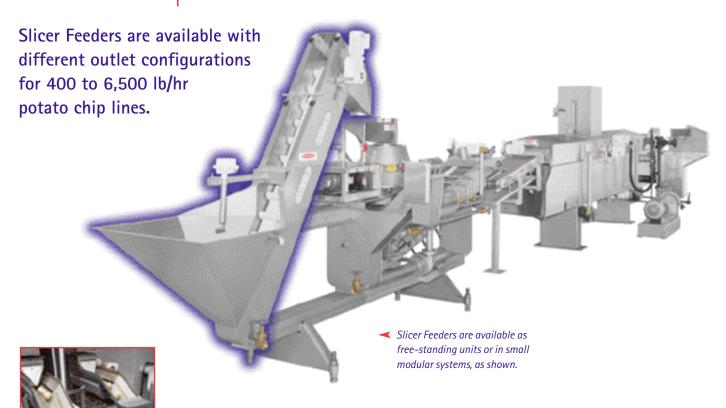
Multiple outlets

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

> Automatic level control assures consistent loading of potatoes on the conveyor flights.



Slicer Feeder Model SF



 For optimal slicing efficiency with minimal scrap, our Slicer Auger Feeder accepts potatoes from the Slicer Feeder and meters a single-file line into each slicer.

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



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