

HEAT AND CONTROL

®

Potato Slice Washer-Conditioner

Versatile design provides controlled washing or blanching of potato slices.



Steam-heated water circulates through the rotating perforated drum for uniform washing and blanching.

Choose from hot water blanching or cold water washing to maintain consistent chip quality when using different grades of potatoes. Accurately control temperature and dwell time to achieve the desired color and texture of your finished chips.

Slices are metered through a perforated drum to expose all surfaces to water and thoroughly remove surface starch and product particles.

Continuous water circulation maintains a consistent blanching temperature and keeps fines in suspension for efficient removal by a Motorized Catch Box filter.

Separate variable speed drives on the drum and discharge conveyor also allow adjustments in product depth and dwell time.

Fresh water sprays rinse slices prior to dewatering.

Surface water is removed from slices and the discharge belt using an Air Knife or optional Air Sweep vacuum blow-off system.

A pre-piped slice infeed flume is included. Standard heavy-duty stainless steel construction includes galvanized water piping.

Potato Slice Washer-Conditioner

Model PSWC

Standard models are available for up to 5,000 pounds/hour (2,270 kg/hr) of finished potato chips.

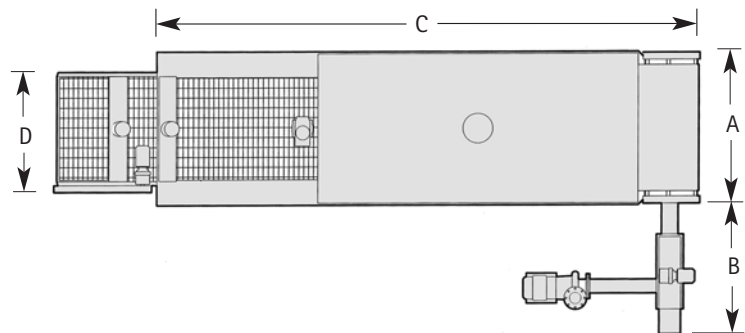
Models	A	B	C	D
PSWC- 4	47" / 18.5 cm	48" / 18.9 cm	16' 6" / 5.0 m	13" / 5.1 cm
PSWC-10	50" / 19.7 cm	51" / 20.1 cm	17' 6" / 5.4 m	22" / 8.7 cm
PSWC-14	50" / 19.7 cm	51" / 20.1 cm	19' 8" / 6.0 m	28" / 11.0 cm
PSWC-21	62" / 24.4 cm	52" / 20.5 cm	18' 6" / 5.6 m	36" / 14.0 cm
PSWC-32	62" / 24.4 cm	52" / 20.5 cm	21' 6" / 6.6 m	43" / 17.0 cm
PSWC-42	66" / 26.0 cm	57" / 22.5 cm	21' 6" / 6.6 m	61" / 24.0 cm
PSWC-50	66" / 26.0 cm	69" / 27.2 cm	21' 6" / 6.6 m	61" / 24.0 cm

Reference dimensions are approximate and rounded to the nearest inch/foot/centimeter/meter

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

Optional features include:

- Automatic steam injection system to heat water for blanching.
- AirSweep surface water removal system.
- Blancher designs are available to produce higher water temperatures and longer dwell times.
- Starch concentration systems to re-use wash water and recover starch.
- Potato Slice Injection Blancher is also available.



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