



## technological line for complete processing raw vegetable to chips or french fries **SnackPro Line Profi**

The line is intended for the complete processing of potatoes. The final products are fried chips or fries ready to be packed.

It consists of a complex of devices that allow processes such as: pre-wash, total washing, brushing, slicing, vacuum frying.

The line is designed for complete **processing raw vegetable to chips or french fries**. The result is **healthy flavored products**. In this line it is possible to process different kind of vegetable

such as potato, beet, carrot, parsley and many other. The final product can be flavored by salt, spices or other flavors.



Your new product will be

- Nutritious
- Economical
- Delicious
- In demand
- Innovative



## The complete line includes:

### 1. Drum washer with conveyor

The product is loaded into the washing machine mechanically, after processing (washing) the product is unloaded using a conveyor elevator.

### 2. Brush washer

The device is suitable for washing root vegetables such as carrot, beet, potatoes. The product is washed through the built-in brush.

### 3. Conveyor with hopper

The hopper and conveyor are made of stainless steel. It transports product to the cutter.

### 4. Vegetable cutter

Rotary continuous root cutting device for slices: discs/rings (chips).

### 5. Vacuum fryer

Frying under vacuum conditions (at low temperature) is a unique and cutting-edge heat treatment method.

### 6. Conveyor with hopper

The hopper and conveyor are made of stainless steel. The material is then transport into drum coater.

### 7. Drum coater

Drum coater is suitable for flavoring product. The cylinder (drum) operates continuously.



# The role of vacuum in producing snacks

Vacuum drying and frying is **an alternative method of making high-quality fruit and vegetable chips**. Our professional staff's knowledge, experience, and expertise allow them to manufacture the very best equipment in this area.

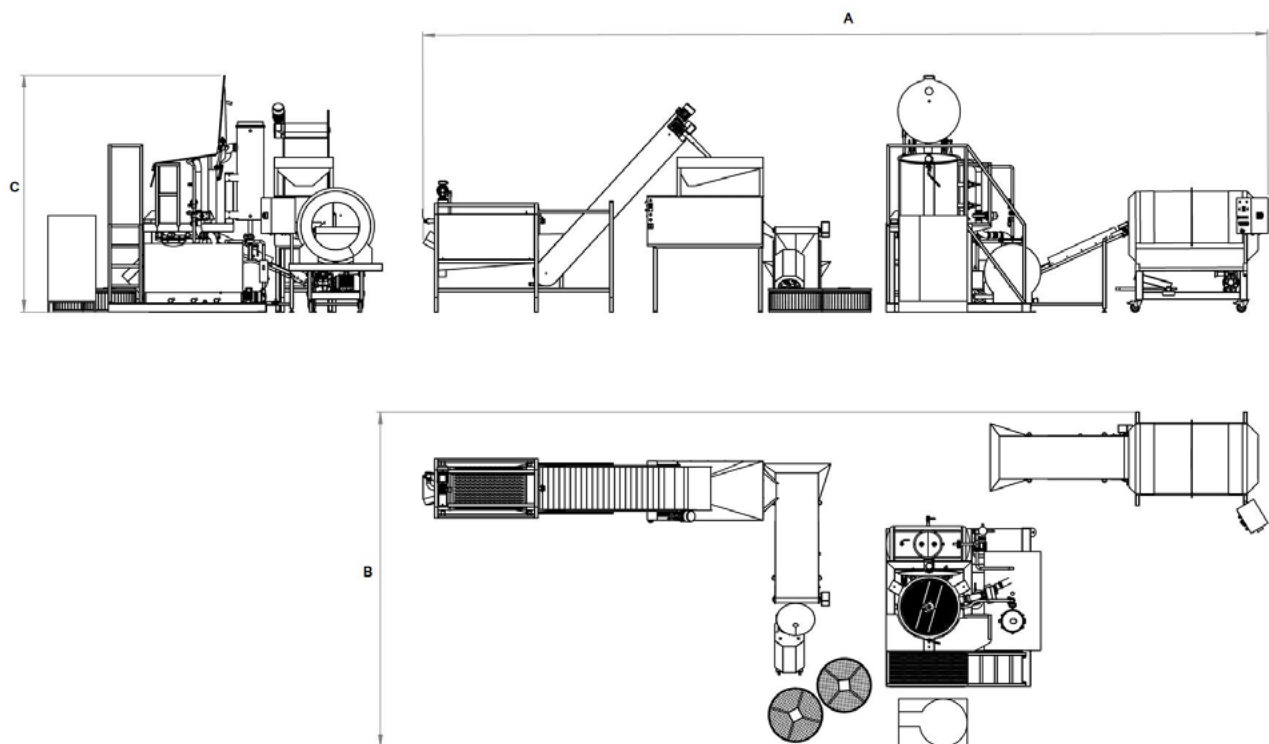
The main details that determine a product's **quality are its structure, color, taste, and oil content**. Under vacuum processing, the product's structure is not harmed, as it is not subjected to mechanical action. Frying is carried out at low pressure, which lowers the temperature that the oil boils at. This allows you to **produce snacks at low temperature**, which makes the end result crunchy but preserves the natural color, taste, and nutritional properties.

The removal, by means of vacuum, of air and oil from the pores in the product brings a number of advantages. The lack of air in the snack's pores during processing lowers the time needed to prepare it, which boosts your output. Removal

of oil from pores after frying gives a high-quality finished product, with a minimal oil content – compare this to the standard processing approach in an atmospheric fryer where the oil content can reach 30–40%.

The vacuum drying and frying technology developed by our company's experts, allows you to offer consumers a **healthier and delicious product**. This is especially relevant today for consumers who care about good nutrition.

An important detail to know about vacuum processing of chips and other snacks, is that **frying at low pressure** is carried out at low temperature and requires less oil. As a result, the snack that **results will not contain acrylamide and other carcinogens**. Retaining the **natural taste and color of fruit, vegetable, and other chips** lets you reduce the amount of taste enhancers and food coloring applied, or avoid using them at all.



A: length, mm	11 814
B: width, mm	4 675
C: height, mm	3 309



## Advantages

- Vacuum fryer brings you: economic and quality advantages.
- Allows you to make snacks with a high added value at **lower electricity costs** and other expenses compared to traditional frying, which puts the manufacturer ahead of the competition.
- **Save on oil** – the oil will stay fresh longer, it will not burn, it won't retain the taste of the last product fried, and it will not have to be replaced so frequently.
- **Fewer flavor additives** and taste enhancers will need to be applied.
- **A competitive product in the snack market:**
  - lower oil content (only a few percent),
  - attractive color, close to the natural color, surface does not blacken,
  - the oil does not turn rancid, and it will not give the product an unpleasant taste or smell,
  - preservation of nutritional qualities,
  - no acrylamide or other carcinogens.

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