

END-TO-END POTATO PROCESSING SOLUTIONS

FPS Food Process Solutions is a global leader in turn key food processing technologies. With the additions of **CMP** (Prince Edward Island), **GEM Equipment** (Oregon), **Southern Fabrication Works** (Idaho), and **OptiCept Technologies** (Sweden), the FPS Global Family delivers a comprehensive portfolio — creating a true “one stop shop” for complete End to End potato processing line solutions.

Across the FPS Group of Companies, we design and manufacture a broad range of equipment in house from our global manufacturing locations, covering the key stages of today’s modern French fry plant. With decades of collaboration alongside potato processors worldwide, FPS supports every step of the process — from raw receiving to final packaging. This experience allows FPS to seamlessly integrate and create your full potato processing line.



FPS FOOD
PROCESS
SOLUTIONS

END 2 END



RAW RECEIVING

PEELING

PEF TREATMENT

CUTTING / SORTING

BLANCHING / SAPP

DRYING

BATTER SYSTEMS

FRYING

FREEZING

FROZEN GRADING / PACKAGING

RAW RECEIVING

Rugged receiving conveyors efficiently transport raw potatoes from trucks or storage to the production line. Dirt/stone removal, washing, sizing, and even flow bins store potatoes before delivery to the peeling process.

PEELING

Steam peeling minimizes peel loss and improves yield. Vessel design and steaming time optimized for low maintenance and ease of sanitation.

PEF TREATMENT

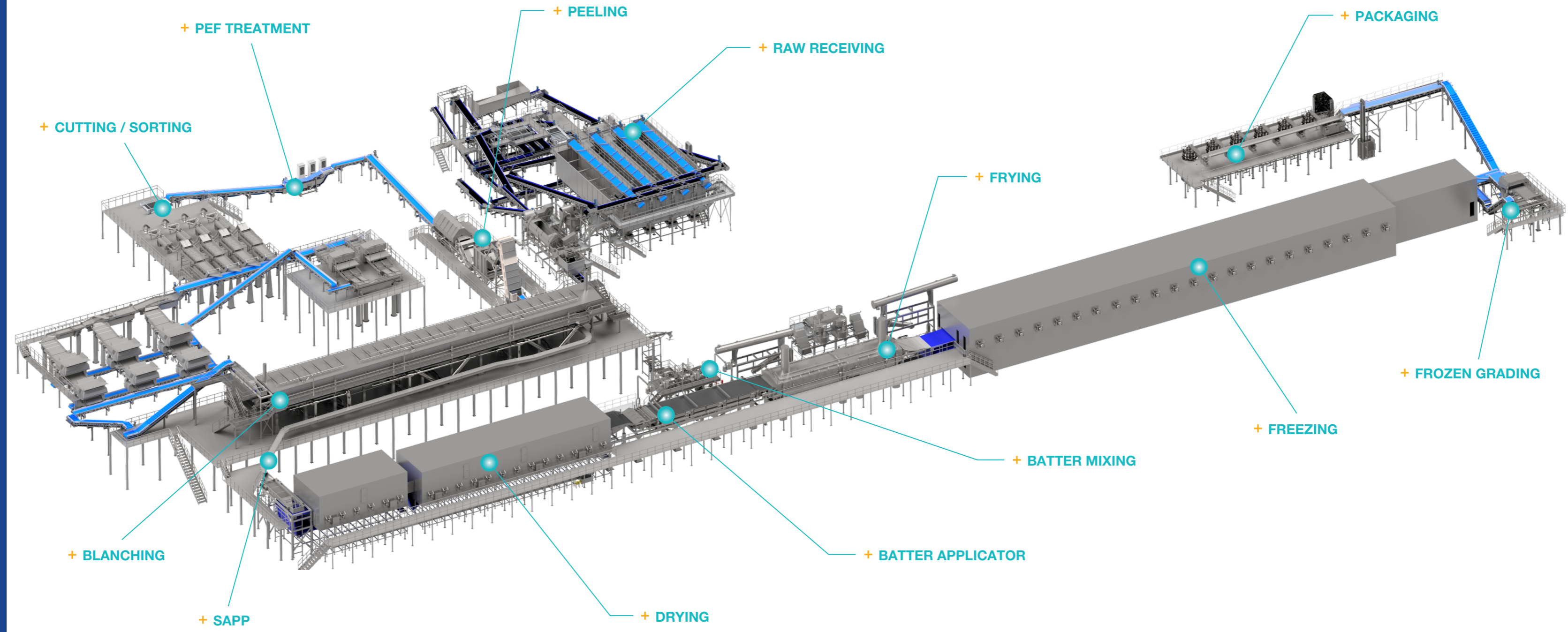
PEF generator and dual conveyor belt system softens the potato tissue without the use of heat, using less water and energy to operate compared to traditional pre-heaters. PEF set points based on potato gravity, desired cut size, and seasonality.

CUTTING / SORTING

Potatoes are pumped through cutter blocks to produce French fries. Sorting technology removes slivers, nubbins, and defects using mechanical, optical and Automated Defect Removal Systems (ADR).

BLANCHING / SAPP

Robust blancher construction, multi zone belt blanchers, circular hump belt, and custom design based on capacity. Belt blanchers provide superior control over product colour and texture with minimal breakage. SAPP mixing and dosing systems include tanks, hygienic flume/pipe delivery systems, dewatering vibratory shakers and bias shakers.



DRYING

Drying process removes surface moisture and some internal moisture. Fully welded stainless steel enclosure, hygienic plastic belting, external mounted drives. Advanced recirculating cleaning system.

BATTER MIXING / APPLICATOR SYSTEMS

Batter mixing system sifts and weighs dry batter powder and accurately mixes, hydrates, and chills the batter to the desired consistency and temperature. Robust hygienic batter application and blow off system ensure even coating and complete product coverage before frying.

FRYING

Custom designed French Fry Fryers and Co-Product Fryer Systems, includes Single-Stage and Two-Stage Fryers with multiple cooking zones. Computational Fluid Dynamics (CFD) utilized to optimize oil flow. Design of fryer kettle with multiple inlets and outlets improves product quality.

FREEZING

Robust, fully welded, hygienic design for improved cleaning and extended equipment life. Multi-stage cooling and freezing with cascade belt design. Externally mounted motors, sloped bathtub style floor, and triflex flashing ensures no bacterial harbourage points. Advanced recirculating cleaning system.

FROZEN GRADING / PACKAGING

Complete frozen product handling systems downstream of the freezer – frozen grading, multi-head weigh scales, bagger, add-back, inspection, and end-of-line packaging.