

# ZEEN FRY-IN-WATER™ PROCESSING TECHNOLOGY

A new industrial approach to potato and snack processing - engineered and manufactured in Switzerland

**NO OIL • NO AIR • WE FRY IN WATER**

## THE INNOVATION

ZEEN Tech AG has developed a patented food-processing technology based on pure water. The process enables frying, drying, roasting, sterilizing, reheating, baking and other applications without the use of oil and without air. For potato and snack production, the technology creates a fundamentally different processing route while preserving the natural properties and structure of the raw material.

|                                                                                                                           |                                                                                           |                                                                                                                |
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| <b>ONE TECHNOLOGY</b><br>Multiple processes in one platform: frying, drying, roasting, sterilizing, reheating and baking. | <b>SWISS ENGINEERING</b><br>ZEEN equipment is engineered and manufactured in Switzerland. | <b>INDUSTRIAL SCALE</b><br>Available in autonomous batch systems and modular continuous 24/7 production lines. |
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## VALUE FOR POTATO & SNACK PRODUCERS

For fresh potato chips and potato allumettes, reported processing time is 210-330 seconds. Snack products produced with the technology are described as using no oil during preparation, with no fat added, maintaining the natural starch structure, delivering an authentic full-crunch texture, and avoiding oxidation.

## TWO INDUSTRIAL CONFIGURATIONS

| Batch Production System                                                                                                 | Continuous Industrial Production Line                                                                             |
|-------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------|
| Development and autonomous 24/7 batch production. Multiple machines can be linked for continuous autonomous batch flow. | Modular high-volume 24/7 production, adaptable to client size and capacity requirements.                          |
| Raw fruit / vegetables: 15-30 kg/h<br>Expanded snacks / popcorn: 60-120 kg/h<br>Staff: 0-1 person                       | Raw fruit / vegetables: 0.5-4 t/h<br>Expanded snacks / popcorn: 1.5-30 t/h<br>Staff: 0-1 person; fully autonomous |

## WHY IT MATTERS

ZEEN's platform combines a new processing principle with industrial scalability. A single technology can support multiple food-processing applications, while batch and continuous configurations allow producers to move from development and flexible production to large-scale industrial output.

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