



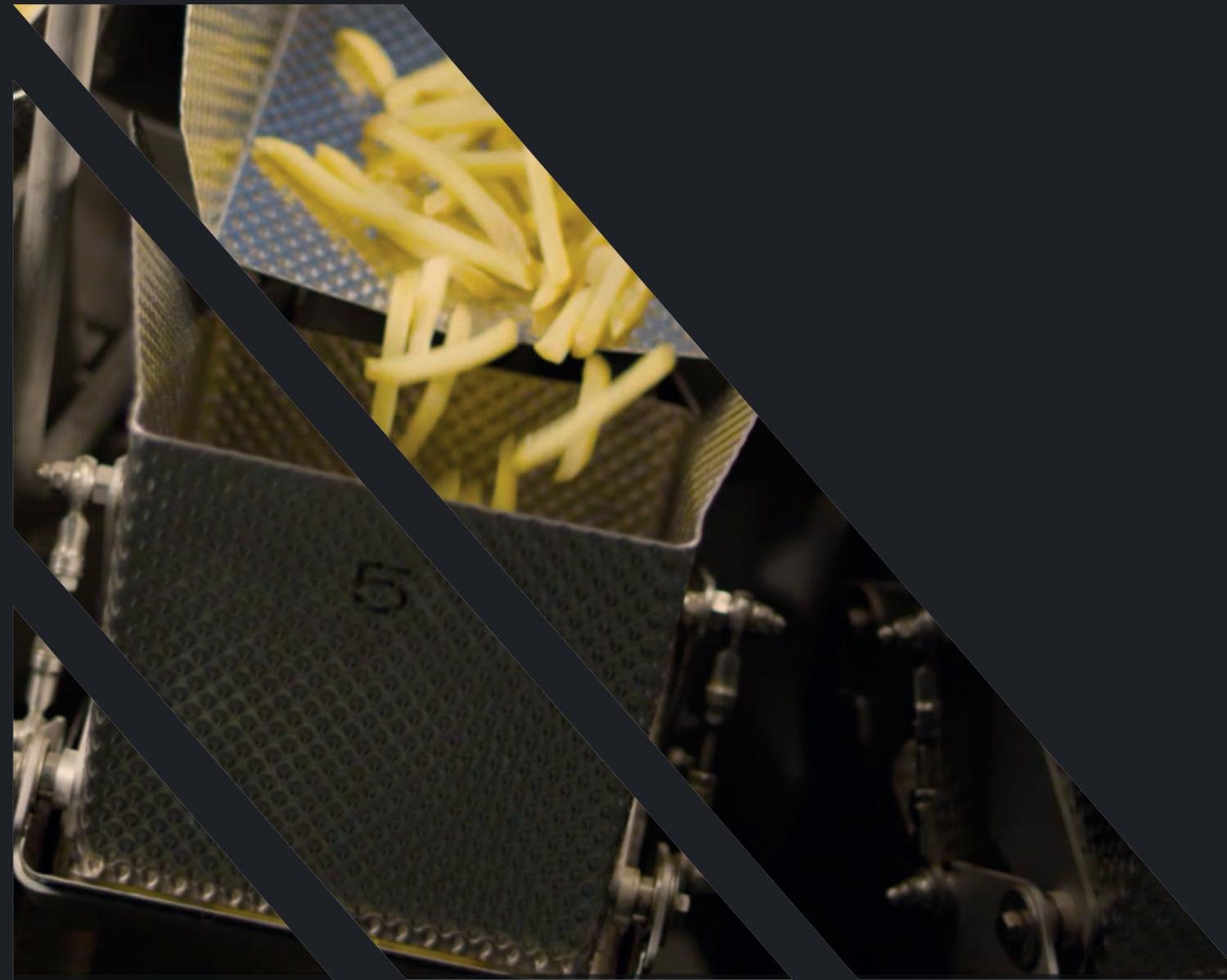
FRENCH FRY LINE



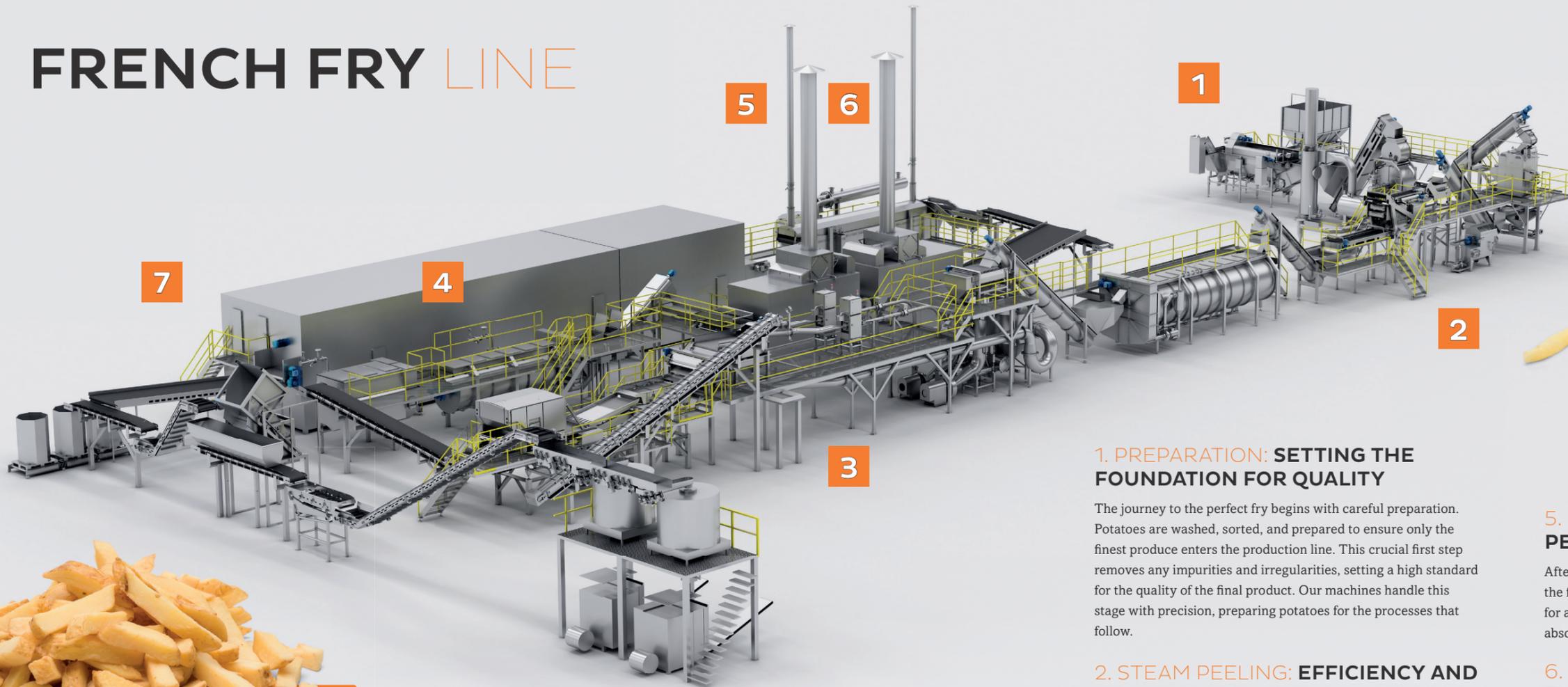
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FRENCH FRY LINE



DISCOVER THE POWER OF PRECISION IN POTATO PROCESSING WITH TUMMERS' FRENCH FRY LINE

With decades of experience and an extensive knowledge base, we have become a trusted name in potato processing solutions. It was only natural that we developed the Tummers French Fry Line – a solution tailored to meet the modern demands of efficiency, sustainability, and high-quality output. Our dedication to innovation, combined with our comprehensive understanding of the potato market, has culminated in a French Fry Line that not only meets expectations but exceeds them.

This unique line is designed to address every stage of the production process, from raw potato to the perfect fry, whether that be “golden” or “fresh produce”. Together with Tummers' E2E (Emission to Energy) developments, we elevate productivity and resource efficiency, making our French Fry Line the perfect investment for businesses focused on sustainability and future-ready solutions.

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WHY CHOOSE THE TUMMERS FRENCH FRY LINE?

When you invest in a French fry production line, you're looking for reliability, precision, and the assurance of high-quality results. Tummers has engineered a solution that integrates all these factors. Our French Fry Line is not only designed to perform but to set new standards in sustainability and efficiency. Utilizing our E2E expertise, we offer solutions that are aligned with the evolving needs of today's food industry – a commitment to reducing waste, conserving energy, and delivering consistently high-quality products.

Here's a closer look at the stages of our French Fry Line, each one optimized to bring out the best in every potato.

1. PREPARATION: SETTING THE FOUNDATION FOR QUALITY

The journey to the perfect fry begins with careful preparation. Potatoes are washed, sorted, and prepared to ensure only the finest produce enters the production line. This crucial first step removes any impurities and irregularities, setting a high standard for the quality of the final product. Our machines handle this stage with precision, preparing potatoes for the processes that follow.

2. STEAM PEELING: EFFICIENCY AND RESOURCE CONSERVATION

Steam peeling is an efficient method for removing potato skins, designed to maximize yield by preserving as much of the potato as possible. Tummers' steam peeling technology minimizes waste, allowing you to make the most out of each potato with care. This process is gentle and reduces unnecessary loss and enhancing yield—key factors in boosting profitability and sustainability. Additionally, our steam peeling system seamlessly integrates with Tummers' E2E solutions, the E2E Condenser, which captures and recycles steam for further energy efficiency. This compatibility supports a sustainable, closed-loop process that lowers energy consumption and minimizes environmental impact while saving energy costs, making it an ideal choice for processors committed to operational efficiency and sustainability.

3. CUTTING: PRECISION CUTS FOR CONSISTENT QUALITY

Cutting is where the potato begins its transformation into the classic French fry shape. Tummers' cutting solutions ensure each fry is uniform, enabling even cooking and consistent texture. Our cutting machines deliver precision while maintaining the integrity of each potato piece, resulting in high-quality French fries.

4. BLANCHING: RETAINING COLOR AND QUALITY

The blanching stage is key to preserving the color, flavor, and texture of French fries. This process helps to remove excess sugars and ensures a vibrant, appealing color in the final product. The new (E2E) Tummers' blanching systems are designed for optimal heat transfer and water efficiency, reducing environmental impact while achieving excellent results.

5. DRYING: PREPARING FOR THE PERFECT FRY

After blanching, the drying phase reduces the moisture content in the fries, preparing them for the frying process. This step is vital for achieving that French fry crunch and also helps to reduce oil absorption during frying.

6. MULTI-ZONE FRYING: ACHIEVING THE IDEAL TEXTURE AND TASTE

Frying is where the magic happens – transforming potatoes into delicious, crispy French fries. The multi-zone frying system allows for precise temperature control across different zones, ensuring an even, golden-brown fry with every batch. This system also enhances energy efficiency, maintaining the quality of oil and reducing costs.

7. FREEZING & PACKAGING: FRESHNESS THAT LASTS

Once fried, the fries are quickly frozen to lock in freshness and extend shelf life. The freezing system is designed to preserve the texture and taste of the fries, ensuring they retain their quality through packaging and transport.

EXPERIENCE THE TUMMERS DIFFERENCE

With Tummers, you're not just buying a machine; you're partnering with a company that has unparalleled expertise in the potato processing industry. Our French Fry Line has been designed based on decades of experience and a deep understanding of industry needs. This line is built to deliver, from preparation to packaging, with every step fine-tuned for maximum quality, efficiency and embraces sustainability and innovation. From waste reduction to energy efficiency, our French Fry Line is built with the future in mind.