

HOEGGER Separator

Quality Potato Mash - Without the Lumps



Flo-Mech are the UK & Ireland sales partner for the HOEGGER separator.

HOEGGER design and manufacture process machinery utilized in the meat and food industries. They offer innovative system solutions for form pressing, pasteurizing, cooking, chilling, and separating.

The HOEGGER company has been active in the food processing industry for more than 20 years. Its innovative separator, which can be used for different applications and production lines, is the result of a continuous development program.

Separator FS301A

Machine Description

The separator FS301A is designed for the separation of hard and soft pieces in the processing of food. With the automatic and recipe controlled regulation of the degree of separation, constant high quality is guaranteed. This robust machine is operator friendly, easy to clean and has only a few wear parts and low operating costs.

Typical Applications

- Unpeeled or peeled pre-cooked potatoes
- Whole or cut pre-cooked potatoes
- Slivers and nubbins from French fry lines

For Production of

- Ready meals
- Formed potato products
- Fresh mash
- Flake production
- Apple puree

Features

- Extremely gentle procedure
- Exceptional quality of the final product
- Precise regulation
- Optimal hard / soft separation
- Low operating cost
- Minimal cleaning and servicing effort
- Sanitary design
- High product safety

For more information on the HOEGGER Separator and how it could add value to your operations, please contact Martyn Henson on +44 (0) 1733 233166 or via email martynh@flo-mech.com



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