

Complete Potato Processing Solutions

Flo-Mech

BMA 

Flo-Mech are the exclusive UK sales partner for BMA Nederland.

From single pieces of equipment to complete potato processing lines, Flo-Mech has the solution.

Equipment manufactured by BMA is known for its quality, reliability and innovative design. Both standard as well as custom-built systems excel in process control and efficiency.

For more information on the Flo-Mech/BMA range of equipment and how it can add value to your operations please contact us.

Washing & Destoning

- Cyclone Destoner
- Drum Washer
- Slice Washing

Peel Removal

- Abrasive Peelers
- Dry Deskiner
- Steam Peeling

Cooking & Blanching

- Belt Blancher
- Screw Blancher

Drying

- Belt Dryer
- Drum Dryer

Frying

- French Fries
- Potato Chips (Crisp)
- Potato Specialities
- Vacuum Frying
- Oil Filtration Systems

Cooling & Freezing

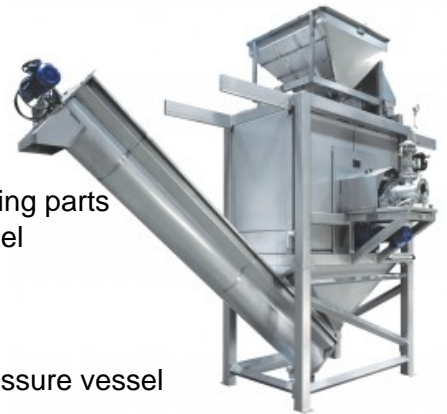
- Cooling & Freezing Tunnel



Steam Peeler

Advantages & Features

- Low peeling losses
- Optimum steam distribution
- Simple machine with few moving parts
- Easy to operate via touch-panel
- Proven, hygienic design
- High safety standard
- Minimum maintenance
- No angles or edges inside pressure vessel
- High capacity
- Condensate discharge
- Modular design, capacity increase possible
- Pressure vessel manufactured by BMA - TÜV Approved & Certified



Energy Recovery System

Advantages

- Can be fitted to existing steam peeler set-up
- Energy saving
- Emission-free peeling
- Exhaust time reduction

The thermal energy recovered can be used for:

- Hot water supply boiler infeed
- Hot water supply for blanching process
- Hot water supply for cleaning purposes
- And more...



For more information please contact Flo-Mech Limited

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