

french fries



controls & integration

- » Electrical Design
- » Installation
- » Commissioning
- » SCADA
- » HMI & Network System
- » Remote Control

simply efficient

Simplify processes and maximise your productivity with our world class range of electrical control systems and integration solutions, especially for French fry and potato applications.

- Collect data with software that's created specifically for your business while using customised interfaces, dashboards, and reports for quick and easy analysis
- Enter recipe and other data to set up an efficiently operating and precisely timed production process
- Keep your equipment running smoothly as a single French fry manufacturing line while minimising down time and meeting exact output targets

handling & preparation

- » De-stoning
- » Washing
- » Peeling
- » Cutting

remarkably easy

Reduce labour efforts and minimise downtime with equipment designed to be easy-to-clean – or even maintenance-free.

- Utilize food preparation equipment and systems for a variety of products easily changed based on seasons, ingredient availability and food trends
- Reduce the cost of ownership with long equipment life cycles and product flexibility that allows you to quickly change product as well as use product of varying quality
- Prepare potatoes for cutting, dramatically increase your yield and preserve pigments, antioxidants and vitamins with Pulsed Electric Field (PEF) technology

processing

- » Blanching
- » Drying
- » Frying
- » Cooling
- » Freezing

thoughtfully innovative

Produce French fries in various cuts with whole line processing and packaging solutions.

- Produce high-quality fries using fryers with state-of-the-art zonal flow along with steam or thermal oil heaters
- Create customised frying solutions to fit your factory layout, production volume requirements, recipes and type of French fry produced
- Optimise the value of residual waste, by reusing it for hash browns, croquettes and other potato specialties, or as flake line application

“Keep your products in line with regional safety regulations with patented metal detection and verification solutions”



seasoning & coating

- » Powder
- » Slurry
- » Drying
- » Combination

perfectly coated

Choose coating options that fit any variety of French fry products including restaurant style, wedge, crinkle, seasoned and more.

- Get consistent coverage with innovative features that coat fries evenly every time
- Add coatings or special batters to enhance the quality of your fries with texture and taste
- Choose from our state-of-the-art technologies that ensure precise amounts of coating are applied to any type, size, shape or fry
- Find stand-alone coating options or modular equipment that integrate seamlessly into your line

distribution

- » Horizontal Motion
- » Elevation Conveyors
- » Vibratory Motion
- » Belt Conveyors

seamlessly moving

Distribute various cuts, sizes and seasoned fries through your line with horizontal and vibratory motion conveyor technology.

- Minimise product contact, breakage and loss of seasoning with rigidised metal options
- Increase production with high-capacity conveyors that feature first-in, first-out technology that keeps product moving and fresh
- Reduce downtime and effort with conveyors designed to be low maintenance and easy to clean with full washdown capabilities
- Customise distribution solutions to fit your plant layout for seamless integration and to reduce footprint



weighing & packaging

- » Weighing
- » Metal Detection
- » Vertical Form Fill & Seal Packaging
- » Verification

unconventionally fast

Maximise your packaging performance with the shortest vertical product transfer from the scale to the pack with waste as low as 0.3% – only from TNA.

- Weigh French fries in all shapes, sizes, weights, textures and seasonings while reducing breakage and loss of seasoning
- Minimise your environmental impact with the world's smallest footprint in the French fry industry using 20% less energy than competitor systems while increasing throughput
- Ensure the fastest product changeover times of your varying cuts of fries with rapid former unload, dual spindle auto-splice film changes, one-touch GUI system programme change and easy-clean design
- Package a variety of bag sizes using flexible jaw configurations reaching speeds up to 180 bags per minute



controls integration & SCADA | materials handling
processing | freezing & cooling | coating distribution
seasoning | weighing | packaging | metal detection
verification | project management | training

TNA is your single source supplier for processing and packaging solutions

The percentage of French fries exported has shown double digit growth in recent years¹, and for over 30 years TNA and its family of brands has helped food manufacturers capitalise on this growing trend. With more than 14,000 installations in over 120 countries, TNA's complete line of solutions brings simplicity, flexibility and performance to French fry production lines everywhere – and can do the same for you. To make the most of your opportunities, it's more important than ever to partner with a supplier who can offer innovative and modular solutions to help you meet today's consumer demands including:

- Using sweet potatoes and other cooking options to make fries with a healthier twist
- Creating a French fry eating experience using various cuts of potatoes
- Producing quality made fries that can be cooked quickly in the home or enjoyed in a fine dining experience

As your partner, TNA offers complete, turnkey solutions from a single, global source that also gives you the power and control to boost production with:

- Improved line efficiency with integrated product controls and SCADA reporting
- Maximised use of oil during processing with advanced filtration technology
- Increased weighing and packaging speeds with precision accuracy
- Reduced energy footprint for improved sustainability
- Minimised downtime to maximise the potential of your production line

All of this in addition to our my-tna 360° customer care programme that's available to you 24/7.

Find start-to-finish solutions for French fries or just about any food application.

¹ Syngenta, NAPMN: Global french fry trade surges (June 2015)