

VALUE ADDED SNACKS



Fabcon installed a seasoning system in Australia helping with the production of potato snacks

Meeting increasing consumer demand for healthier snacks with innovative processing technologies

As we enter a new decade, the extensive range and popularity of savoury snack foods continues to grow on a global scale. That accelerating popularity needs the processes, technology and systems in the background to ensure under pressure snack makers can meet demand.

One manufacturer the snacks industry cannot have failed to notice over the past few years is award winning UK specialist Fabcon Food Systems. The manufacturer, which has been at the forefront of providing and designing the process and handling systems to customers across the world.

Based from its Norwich design and manufacturing hub, these Fabcon systems include:

- Batch fryers for “hand-made” style, artisan potato chips/crisps

- Pellet fryers
- Popping of non-fried snacks and rice cakes manufactured by, and distributed on behalf of, Italian firm and partners, Engi Technologies
- High accuracy wet and dry seasoning systems for the above products as well as other snacks such as continuously fried potato crisps, tortilla chips and extruded products
- Handling, distribution and conveying systems.

Batch fryers

Fabcon batch fryers are available in various sizes with capacities of 120, 160, 220 and 300 kg/hr to provide the hard bite associated with artisan-type, handmade chips. Gas heated and PLC controlled, their design ensures high energy efficiency, low gas consumption, reduced CO levels, lower running costs,

and a reduced factory floor footprint.

Focusing on a full package, all upstream equipment from raw potato intake is supplied by Fabcon, alongside high-speed belts, which feed singulated potato slices from the slicers to the oil bath, ensuring every slice is evenly and perfectly cooked. Concluding the process. The Fabcon Stir-Assist agitation system ensures clump-free high-quality finished products.

Due to their design, these batch fryers are also able to produce vegetable crisps using post-frying drying process to remove excess oil and moisture.

Pellet fryers

The range of continuous fryers from Fabcon produce up to 1,000 kg/hr of finished pellets using gas or thermal fluid heating. In under 45 seconds, pellets can be expanded into 2D or 3D shapes from the likes of wheat, rice, tapioca, cassava, potato, an array of vegetables, or pulses such as lentils.

Products are transported through the fryer by a single inverted stainless steel mesh belt with segments for timing control. Low oil bath volume and low oil turn-over time ensure optimum oil management, resulting in excellent product texture and a long shelf life.

Non-fried snacks

As many across the industry will have noted last year, Fabcon is now the exclusive UK and Ireland distributor for Italian firm Engi Technologies. Turin-based Engi designs and manufactures a range of presses both for rice/corn cakes and healthy, non-fried popped snacks – with the latter produced on the new generation Snack-Tron popping machine from gelatinised micropellets including cereals, pulses or potato.

The micropellets, which can be moulded into a variety of shapes, are expanded using a combination of heat and pressure.

Snack-Tron is equipped with a new brushless motor drive rather than the conventional hydraulic system, resulting in increased speeds and greatly reduced noise levels. It also features a multi-column pressing system, a Weintek 7" LCD touchscreen and Siemens PLC.

The Snack-Tron enables Fabcon to offer the snack market a range of equipment to satisfy both fried product applications as well as the non-fried "healthy" sector.

Seasoning systems

Fabcon also manufactures and supplies a range of seasoning equipment,

stand-alone units and integrated systems for the whole snack market, including:

- Vibratory product infeed conveyors
- High accuracy screw feeders
- Scarf edge feeders
- A range of stainless steel tumble drums with adjustable angle and rotation speed
- The one-piece Vibraweigh conveyor, which can replace a standard drum infeed conveyor and continually weigh a product on the conveyor, proportioning the quantity of seasoning.
- A high accuracy, multi-nozzle oiler which uses non-atomised air to apply oil in droplets, eliminating misting, normally used to enable adhesion of dry seasoning to non-fried snacks
- On Machine Seasoning (OMS) – seeing each packaging station having its own mini seasoning system, allowing different flavours to be handled on each packaging machine and reducing downtime for cleaning
- A slurry applicator, which mixes oil and dry seasoning before pumping the resulting slurry to the drum.



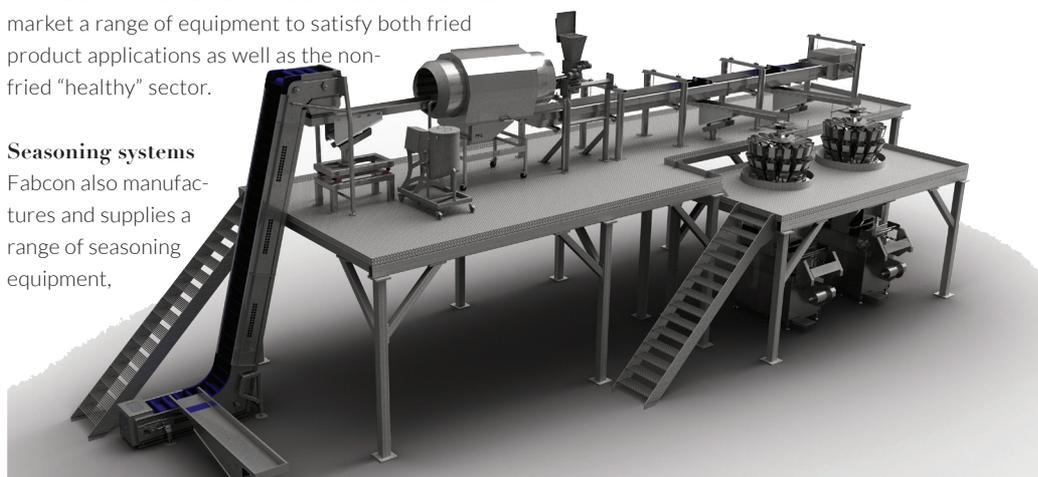
Popped snacks produced on Engi Technologies Snack-Tron

Conveying and distribution systems

The Fabcon range of vibratory and horizontal motion conveyors bridge the gap between process equipment, seasoning and packaging systems; HM conveyors up to 30 metres long with a single drive, single or multi-lane conveyors, with or without gates to feed subsequent conveyors.

Snacks are dynamic and constantly evolving. Over recent years, the demand for healthier snack products has reshaped the way manufacturers process food.

In a world where innovation is key to success, the industry needs to recognise importance of working with a supplier that has the technological expertise and know-how to find the right solutions and help businesses stand out from the competition. 



Fabcon seasoning and distribution system