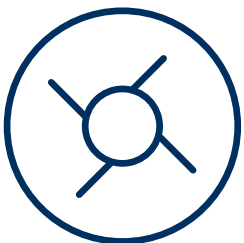


# Separation

High degree of reproducibility and consistent quality of the product



Hard/Soft Separation

# Separation Process

## Maximum yield

Hoegger separation technology is used to produce fresh potato mash from whole, peeled or unpeeled, cooked potatoes. In addition, it is possible to produce speciality products from the waste stream of French Fries production.

## Product quality

The Hoegger separating head is used to mash the potatoes and precisely separate any peel particles and other hard objects without damaging the delicate potato starch cells. Consistently good separation is ensured by continuously removing hard matter from the separating disc using close tolerance scraping knives, and discharging it via the waste release valve.

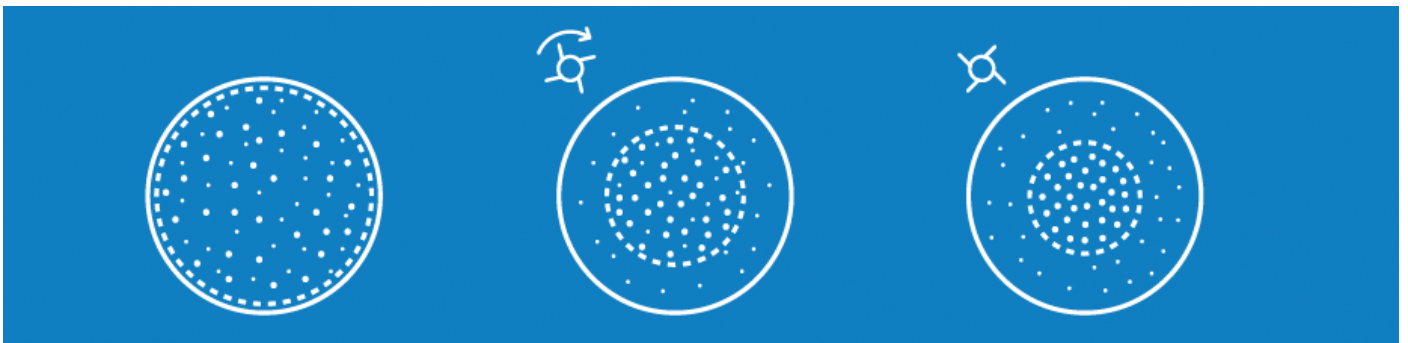
## Process control

The waste release valve is controlled by the adjustable differential pressure between the pump and the waste pressure so that the pressure in the separating unit is maintained at a constant level. The separating head is sized so that the system pressure can be kept as low as possible which, in combination with the control of throughput, knife head rotation speed and differential pressure, has a very positive effect on the separation process and the product quality.

## First in – first out

The feed hopper is equipped with a mixing and conveying screw to ensure „first in – first out“ flow. A level monitoring system meters and controls the fill level.

The explanations are based on the processing of potatoes but apply similarly to the processing of other vegetables or fruit.



Feed hopper potato production



Clean, airy potato mash



Waste discharge



Maximum yield  
Excellent product quality  
Lower operating costs



# Description-Separators



PS2000

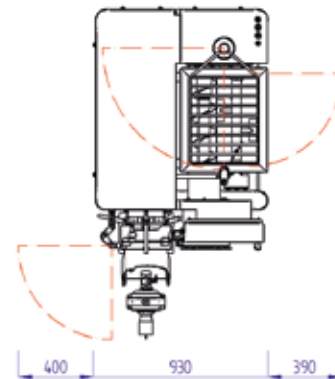
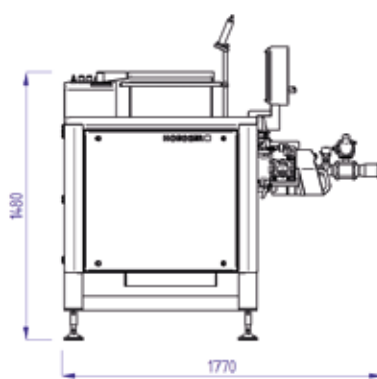
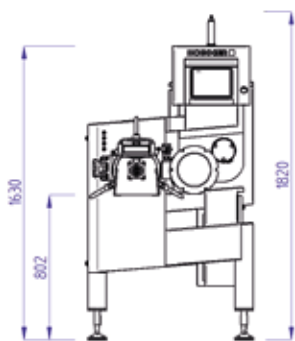


PS4000

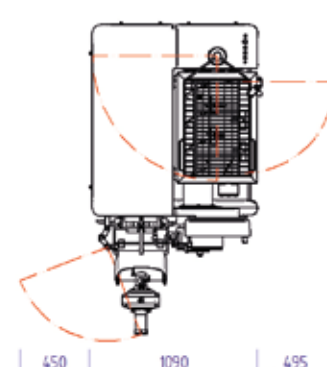
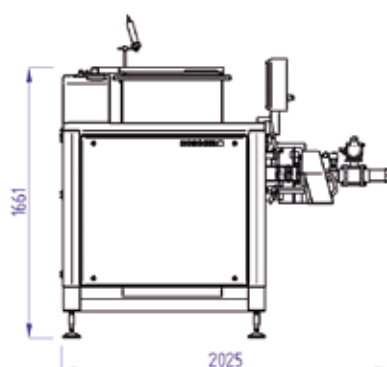
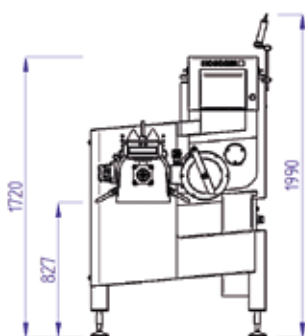
The Hoegger separator separates hard and soft particles for potatoes, fruit and vegetables and is used for pureeing and separating. With the automatic and recipe controlled regulation of the degree of separation a reproducible, consistently high product quality is guaranteed at exceptionally high yields. The machine is operator friendly, easy for cleaning, and has very low operating costs.

## Specification Separators

Specification	Separator PS2000	Separator PS4000
<b>Performance</b>		
Capacity / h	Up to 2'000 kg	Up to 4'000 kg
Hole plate Ø	0.8—4.0	0.8—4.0
<b>Dimensions</b>		
Length	930 mm	1090 mm
Width	1770 mm	2025 mm
Height	1820 mm	1990 mm
Weight	Approx. 700 kg	Approx. 1'000 kg
<b>Connections</b>		
Electric power	3.2 kW	4.7 kW
Compressed air	5—8 bar	5—8 bar



PS2000



PS4000



# Matching accessories – the right for every need

## Direct coupled spreading unit

Through a direct spreader head the potato mash is discharged onto a conveyor, where it can be cooled down quickly.



## Pump

For a trouble free transportation of fresh mash after separating process



P100



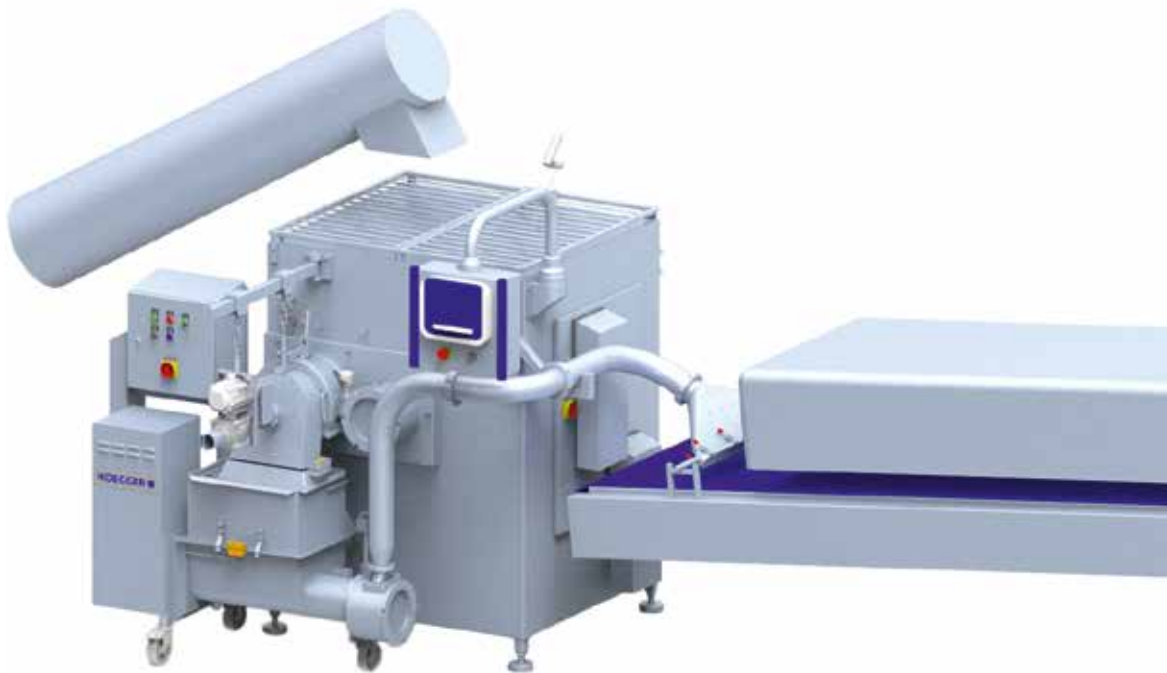
P170

## Cleaning trolley

For a quick and easy cleaning process

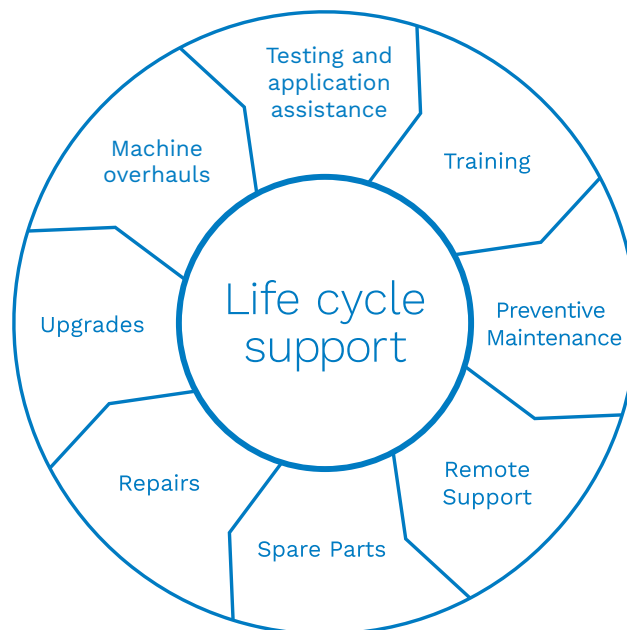


# Typical line arrangement



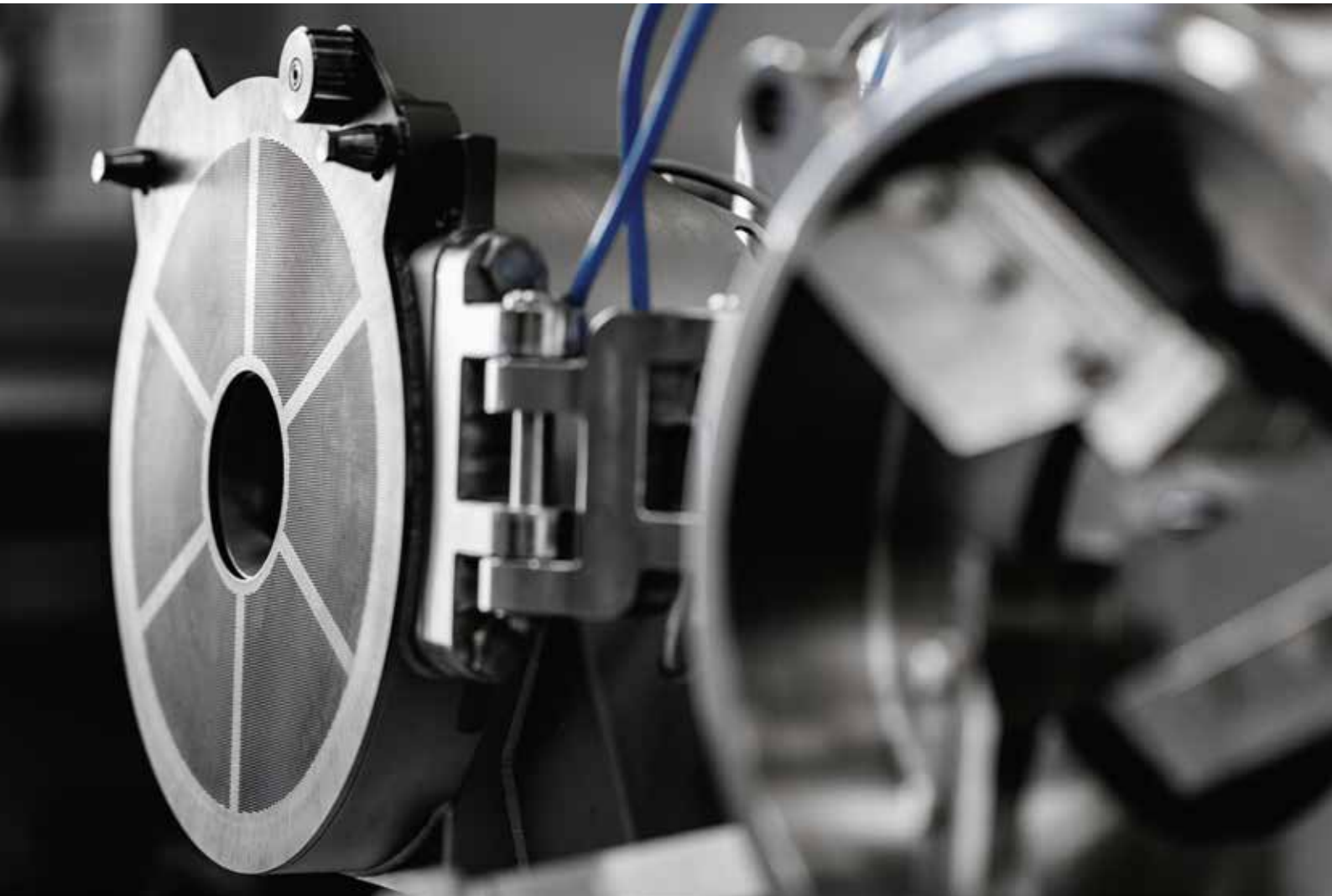
## Customer Service

Our Customer Service is ready to help at any time.  
From application assistance to machine overhauls – our focus is always  
on machine up-time and the best possible line efficiency.



Helpline +41 71 394 18 00  
We are happy to provide advice!





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