New cutting machine makes it possible to cut big v fries

Detail Introduction:

This year, the Lamb Weston/Meijer company started using a completely new production line. The fac now been expanded, and a new line of high-quality frozen potato products has been installed.

The producer of frozen potato products and mashed potato powder has invested 120 million euros i rebuilding its factory. Lamb Weston/Meijer, or LWM, has completely modernized the existing line and implemented a second-line expansion. To achieve this goal, the factory has undergone various expansion, up to 500,000 tons of potatoes from the southwest of the Netherlands are processed into fries and other frozen potato products.

FAM has launched at least eight new machines in the past two years, one of which is the FAM Tridis 2 designed for the frozen fries industry. He explained that machines in the factory would process large quantities of potatoes into wave fries, including regular wave fries and large wave fries, every day. "Me potatoes are processed into cubes, fries, and other shapes every year at the Bergen op Zoom factory Laer said: "One of the most important performance indicators for LWM is the maintenance of the machine freezer plant needs a reliable machine that ensures that the chance of machine strikes is minimic potato cutting losses are minimized.