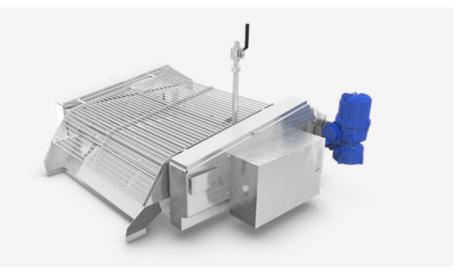
Sliver Remover



Idaho Steel Craftsmanship The Sliver Remover eliminates over 98% of unwanted slivers from your product, ensuring that only the pieces you want make it to the final stage of potato processing-whether you're producing French fry sticks, diced potatoes, wedges, or slices. Built entirely from steel. this machine stainless maintenance-free due to its hermetically sealed drive rollers and innovative integral scissor-adjustment mechanism. Plus, adjusting the sorting size is quick and simple.





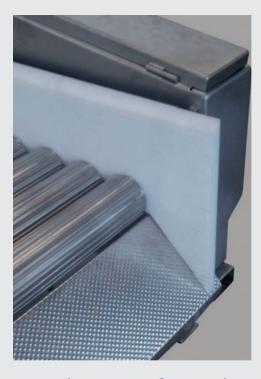




Efficiently and effective

The expertly designed transverse roller system delivers top-notch sorting results, effectively removing nearly all slivers while preserving your valuable product. The stainless steel rollers feature a unique grooved profile, and their optimized diameter and rotation speed enhance sorting accuracy. The combination of product moisture and a gentle water mist creates a self-cleaning effect on the rollers, keeping water consumption remarkably low.

More than 98% of the slivers will be removed and none of your product is lost.



Maintenance-free and easy to adjust and clean.

Durable and maintenance-free

The machine is entirely maintenance-free, with drives securely housed within the enclosed sorting rollers. By using advanced plastic bearings and eliminating chains and sprockets, no lubrication is needed. The clearance opening can be easily adjusted from 3 to 16 mm for precision sorting. Its open-frame design makes the machine exceptionally easy to clean.

Reliable and versatile

The Sliver Remover is ideal for processing French fry sticks, diced potatoes, mini potatoes, slices, and wedges. In addition to its proven reliability, the machine offers adjustable settings, making it highly versatile across different applications. With low water and energy consumption, the Sliver Remover provides a quick return on investment.









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