

FPS Global Family

Joining the global FPS family are GEM Equipment of Oregon (GEM), Charlottetown Metal Products (CMP) and Symotab as subsidiaries, further diversifying the company's product offering with a "one stop shop" to meet customers' needs.



Coating

Our coating systems are designed for controlled pickup, strong adhesion and repeatable texture development. From the 3-in-1 CombiCoater for pre-dust and breadcrumb applications to complete batter mix and application systems, FPS handles a variety of coating blends - from fine to coarse, ensuring uniform, consistent coverage and the perfect coating for every product type.

Frying

GEM French Fry, Co-Product and VersaFry Systems deliver consistent colour, texture, and quality across French fries, batter-coated fries, specialty potato products, proteins, appetizers, and baked goods. Custom-engineered to each processor's requirements, no two systems are alike.



CORPORATE HEADQUARTERS

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+ Coaters + Fryers Product Portfolio

Turn-key Food Processing Solutions



CombiCoater

The **FPS + Symtab CombiCoater** integrates a Flatbed, Drum Breader, and Flip into one robust system for pre-dust and breadcrumb applications. It reduces footprint, equipment count, and cleaning time while enabling fast, tool-free changeovers to maximize uptime. Hygienic stainless-steel construction and an intuitive, language-free HMI simplify operation. The Cleaning Assist System (CAS) accelerates washdown, while real-time motor amp monitoring helps identify abnormal loads and minimize unplanned downtime across protein and snack lines.

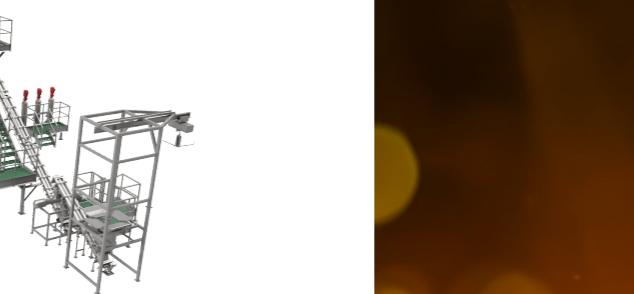


Batter Application System

After drying, potato strips are immersed in a prepared batter mixture using conveyors or dipping systems to ensure uniform coating before frying. As production demands grow, wider, more robust applicator belts manage heavier loads. We design and manufacture batter systems with belts up to ten feet wide, heavy-duty belts with strengthened side chain links, and CIP hood construction for efficient sanitation and rapid product changeover.

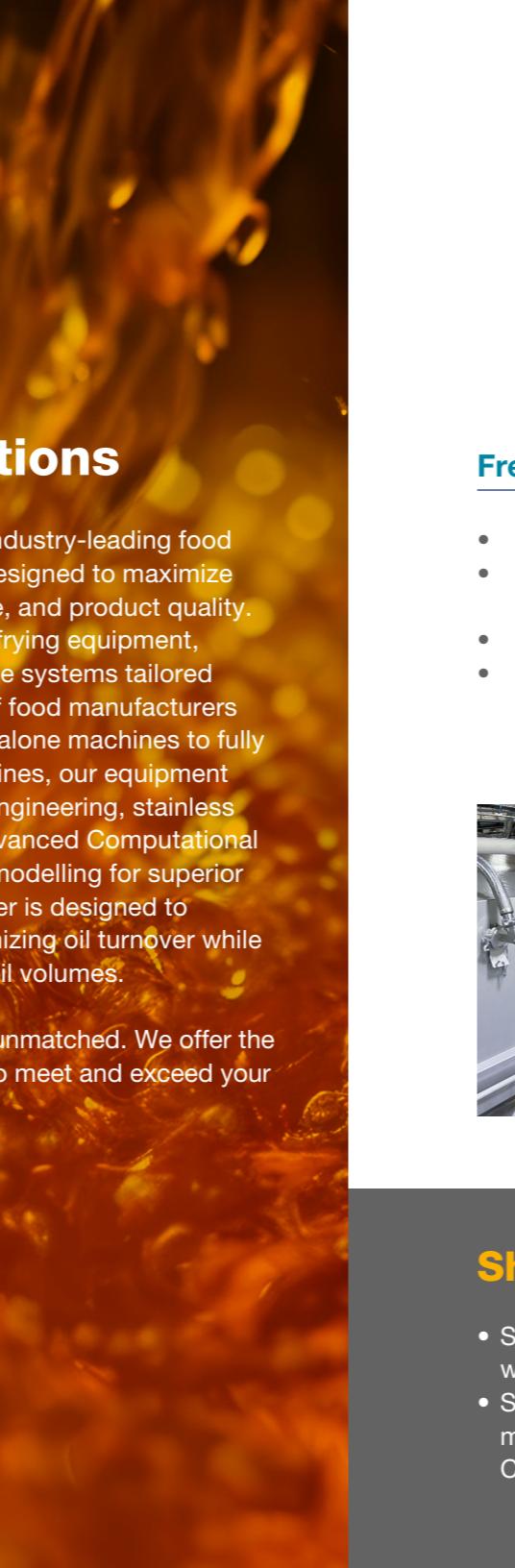
SAPP

Sodium acid pyrophosphate (SAPP) and dextrose are commonly applied to French fries or diced potatoes in a specialty line to control product color and maintain overall quality. This treatment occurs immediately after the blanching stage and before drying. Depending on plant capacity, line layout, and processor preference, the blanched product can be transferred to the SAPP/dextrose application system via flume, piping, or conveyor.



Batter Mixing System

We manufacture a complete batter mix system and applicator conveyor for modern French fry plants, including dry batter handling, filtration, weigh feeders, mixing, hydration tanks, Cryolators, and drum or weir-style dosing with capture and recirculation. The system mixes and stores batter to required consistency and temperature, featuring hygienic stainless-steel design, broad operating ranges, and optional ingredient addition for enhanced process control and product quality assurance.



Fryer Solutions

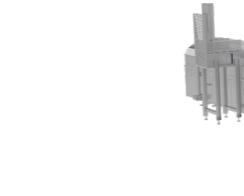
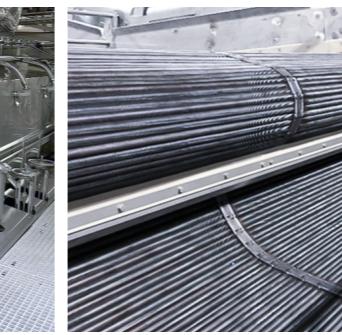
At GEM, we engineer industry-leading food processing solutions designed to maximize efficiency, performance, and product quality. As the global leader in frying equipment, we provide cutting-edge systems tailored to the specific needs of food manufacturers worldwide. From standalone machines to fully integrated processing lines, our equipment is built with precision engineering, stainless steel durability, and advanced Computational Fluid Dynamics (CFD) modelling for superior performance. Every fryer is designed to optimize oil flow, minimizing oil turnover while maintaining minimum oil volumes.

Our fryer solutions are unmatched. We offer the following frying series to meet and exceed your product frying needs.



French Fry Series

- Single and Two Stage Fryer System
- Robust, durable construction and materials for greater longevity
- Downdraft oil curtain option running Formed Patties
- Wide range of throughput capacities
- De-oiler removes surface oil from French Fry



Co-Product Series

- Angled Inlets and Specially Engineered Return Headers for optimal oil flows
- External Exhaust Connections
- Sanitation Mode for Maximum Cleaning
- Crumb Skimmer prevents crumbs and oil from surface level while returning implements Crumb Removal from bottom of kettle



VersaFry Series

- Adjustable Infeed Belt Option in PEK or Teflon Material
- External Exhaust Connections
- Sanitation Mode for Maximum Cleaning
- Crumb Skimmer prevents crumbs and oil from surface level while returning implements Crumb Removal from bottom of kettle



Shared Features

- Specially manufactured fryer belts are made with high wear and abrasion resistance properties
- Custom hood lift mechanism and Clean-in-Place (CIP) system provide accessibility and cleanability
- Scientifically designed oil filters extend oil life while maintaining high product quality such as the Hydro Cyclone and Paper Filter options
- Manufactured with safety and maintenance in mind, preventive fire solutions are integrated in every fryer design, including fire suppression systems and minimal fire points. Water Mist, Steam Fire Suppression Systems are available depending on customer requirements.