

HEAT AND CONTROL

®

Breaded Products Fryer



For breaded and uncoated foods, the BPF makes frying simple and efficient.

To reduce installation costs, oil filters, pumps, piping and an oil storage tank can be pre-assembled on a single Fryer Support Module.

External heating, delivers superior frying efficiency & quality for breaded & uncoated foods.

Heat outside the pan

Instead of crowding heating elements into the fryer pan, oil is heated by an external heat exchanger and continuously circulated through the fryer and filter. This reduces oil volume and cleaning costs, while delivering high output and the most responsive, consistent temperature control possible.

Significantly less oil

Needing only enough oil to cover your products, the BPF's total system oil volume is 25-40% less than comparable direct heated fryers. The result is faster oil turnover and longer product shelf life.

Full-flow filtration

100% of the system oil volume is filtered every minute on average. Fines remain in suspension for thorough removal instead of accumulating in the fryer pan.

Total control

Frying temperature remains within 2°F of the set point for most applications. Multiple oil inlets and outlets ensure precise multi-zone temperature control along the full length of the pan.

Protect coatings

Incoming oil and product velocities are carefully matched to preserve product coatings and orientation. Gentle-Flow™ oil inlets eliminate high velocity currents and maintain uniform oil flow and temperature across the width of the pan.

Easy cleaning

Cleaning solution circulates everywhere the cooking oil does, while clean-in-place spray nozzles sanitize the hood and exhaust stack. Motorized screw jacks safely raise the hood and conveyors clear of the pan for complete access.

Breaded Products Fryer

Model BPF

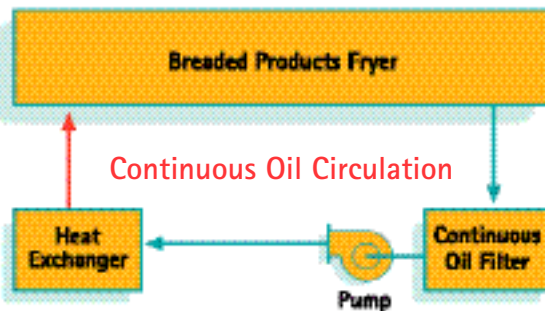
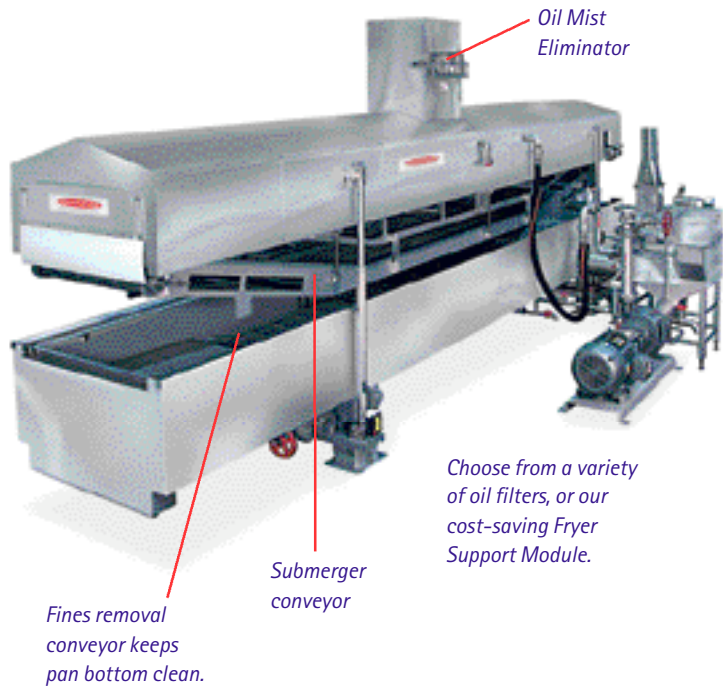
Buy the right fryer

The BPF and heat exchanger are individually sized to fit your products' heat load and production needs, so you never have to buy a larger fryer than necessary based on how many heating elements will fit in the pan.

Optional features

- Tempura product infeed conveyor
- Fryer support module
- Continuous oil filters using a mesh drum, paper, metal belt, or centrifugal separator
- Natural gas, fuel oil, steam, electric, or thermal fluid heat exchangers
- Pollution control heat exchanger
- Oil Mist Eliminator for fryer exhaust stack

Constant improvement and engineering innovations mean these specifications may change without notice.



HEAT AND CONTROL



Headquarters
21121 Cabot Blvd., Hayward, CA 94545 USA
Tel 1 800 227 5980 / 1 510 259 0500 Fax 1 510 259 0600
Campbellville, Canada
Tel 905 854 5650 Fax 905 854 5653
Guadalajara, Mexico
Tel +52 (33) 3689 1146 Fax +52 (33) 3689 2240
Livingston, Scotland
Tel +44 (0)1506 420420 Fax +44 (0)1506 403919
Brisbane, Australia
Tel +61 (0)7 3877 6333 Fax +61 (0)7 3343 8371
Singapore
Tel +65 6273 6362 Fax +65 6273 8161

Over 30 Offices Worldwide

www.heatandcontrol.com • info@heatandcontrol.com • ©2005 Heat and Control, Inc.