



# HeatWave Snack Frying Systems



## HeatWave Snack Frying Systems

Efficiently fry nuts, pellets, Namkeen and other snacks using less oil than conventional fryers.

### The oil curtain advantage

HeatWave is a patented and proven breakthrough fryer design that cooks snacks using curtains of clean filtered oil instead of submersion.

### Oil savings

HeatWave operates with the lowest system oil volume of any continuous fryer. Rapid oil turnover rates produce snacks with a fresh flavor and long shelf life.

### Total control

Temperature control is precise and adjusts rapidly to changes in product load. Maintain a uniform temperature along the length of the fryer or create custom temperature profiles.

### Clean operation

Fines are removed as soon as oil passes over your products. Oil flow and the conveyor belt continuously clean fines from the fryer pan preventing hard-to-clean accumulations and oil damage. 100% of the system oil volume circulates through a continuous filter in seconds.

### Designed for your needs

There is a HeatWave fryer to fit your operation: Economical models with electric heating; models with lift-off hoods and manually tilting conveyors; high-capacity fully-automated models. HeatWaves can even be used for hot water blanching.

*HeatWave fryers are available in many sizes and configurations to meet your needs.*



**Oil Mist Eliminator**  
Option recovers oil from exhaust emissions and includes clean-in-place sprays.

**External Oil Heating**  
Safe, clean, and efficient external heating can utilize:

- Natural gas
- LPG
- Fuel oil
- Steam
- Thermal fluid
- Electricity

**Superior Oil Filtration**  
A variety of primary and secondary continuous filters are available for optimal oil filtration:

- Drum Pre-Filter
- Canister Filter
- KleenSweep centrifugal filter
- Continuous Belt Filter
- Continuous Paper Filter

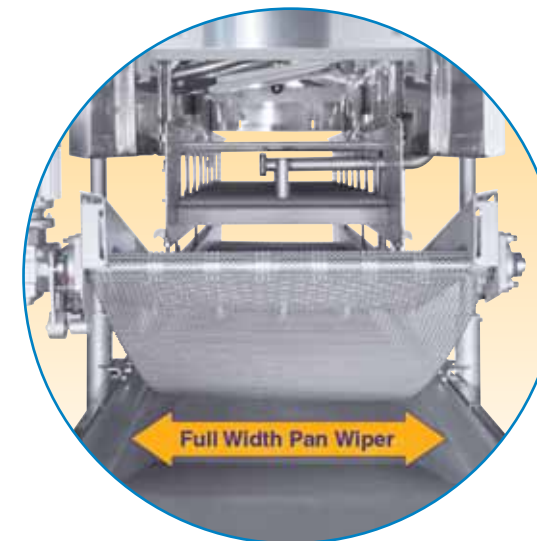
**Fryer Support Module**  
Option includes filters and pumps, pre-piped and pre-wired to reduce installation and maintenance costs.



*Curtains of filtered oil enrobe products, transferring heat quickly and uniformly.*



*Drop-in infeed flume extensions allow delicate batter coatings and noodles to set before final frying.*

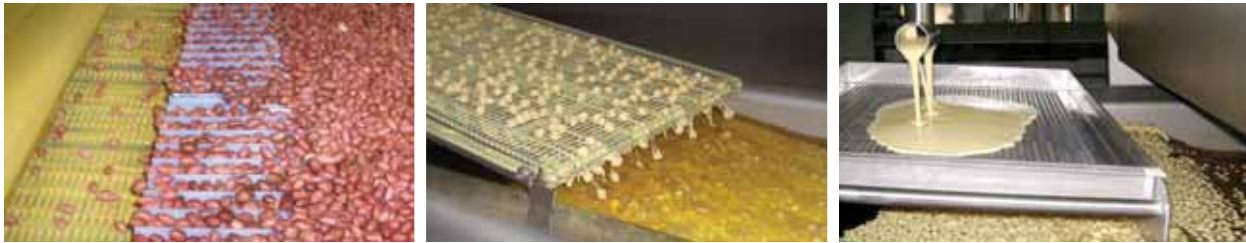


*Fines are removed from the full width of the fryer pan by the wiping action of the product conveyor.*



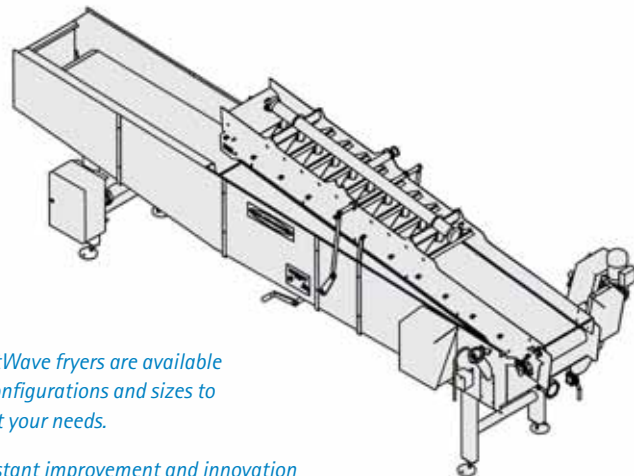
# HeatWave Snack Frying Systems | Model HWF

Visit our Technical Centers to test your products on the HeatWave frying system, and learn about our complete line of snack processing, seasoning, inspection, conveying, and packaging systems.



## Customize Your HeatWave

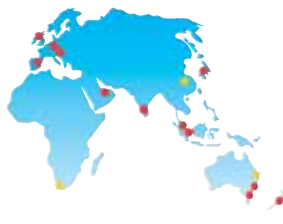
- Automatic oil level control
- Clean-in-place system
- Various product conveyor configurations
- Drop-in or convey-in product infeed section
- Batter or product feed systems
- Screw jack hoist or manually removable hood and conveyor (depending on fryer size)
- Oil Mist Eliminator
- Exhaust stack heat recovery system
- Fryer Support Module
- Oil storage tank & transfer pump
- Product de-oiling centrifuge



*HeatWave fryers are available in configurations and sizes to meet your needs.*

*Constant improvement and innovation mean specifications and features may change without notice.*

**HEAT AND CONTROL**®



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