

HEAT AND CONTROL

®

Chip-Stirr® batch potato chip system

Automatically control batch frying for repeatable product quality and higher productivity.

Complete process management

Repeatable batch frying quality is automatic with Chip-Stirr. Its programmable logic controller manages the complete process, from potato batching, slicing and loading, to frying oil temperature, cook time, slice stirring, discharge and drainage of finished chips.

Automated slice agitation

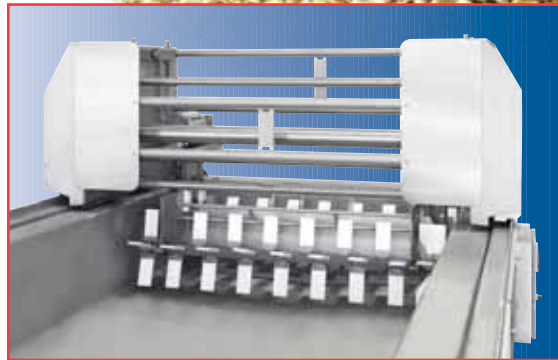
Rotary paddles separate potato slices to eliminate irregular cooking, chip clusters and the hazardous, labor-intensive task of manual stirring. After cooking, the paddle assembly skims chips onto the fryer discharge conveyor for oil drainage and transfer to seasoning and packaging.

Repeatable cook cycle

Automated operation is so simple, one operator can monitor multiple fryers. Slices are deposited into the fryer, stirred and discharged in a consistent cycle to produce the highest quality chips.

Upgrade existing batch fryers

Chip-Stirr is easily installed on Heat and Control, Mastermatic and McBeth batch fryers to improve production efficiency and operator safety.



Mounted atop the Batch Fryer, Chip-Stirr paddles move back and forth, continuously stirring slices for uniform cooking.



Chip-Stirr® batch potato chip system | Model CS

Chip-Stirr is part of our complete system for producing up to 440 lbs/hr* of batch fried potato chips!

- Truck dumpers
- Dirt removers
- Size graders
- Storage bins
- Crate fillers & dumpers
- Metering hoppers, destoners, elevators
- Peelers
- Inspection-trim conveyors
- Slicer feeders
- Washers
- De-watering systems
- Batching hoppers
- Feed conveyors for multiple fryers
- Batch fryers for 150 to 440 finished lbs/hr
- Chip de-oiling centrifuge
- Seasoning applicators
- Conveying & accumulating systems
- Ishida multihead weighers
- Ishida snack bagmakers
- Ishida checkweighers & X-ray detection
- CEIA metal detectors



Reduce batch fried chip oil content to 22% or less with our Automatic Heated Centrifuge.

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

**Capacity depends on cycle time and oil temperature.*

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