

Coil-Type Heat Exchanger

- Rapid, uniform external heating of cooking oil
- USDA approved
- Vertical design saves floor space
- Removable stainless steel coil
- Fully insulated welded casing

Rapid continuous circulation of cooking oil delivers superior heat transfer and keeps tubing free of particulate accumulation. Low oil volume promotes fast turnover and a low free fatty acid level.

Compact vertical design requires about one quarter the floor space of comparable horizontal heat exchangers.

Approved by the USDA for all snack, meat, poultry and seafood frying applications.

Burner heat circulates past the coil *two times* for maximum thermal efficiency. The welded stainless steel coil provides maximum surface area without producing hot spots or requiring excessive oil volume. Built as a single unit, the coil includes flanged inlet and outlet connections.

Casing construction is available in painted steel or optional stainless steel and includes a removable front panel and pressure release top panel.

Lightweight insulation provides low exterior casing temperatures, yet allows rapid heating and cooling.

A single natural gas package burner is mounted beneath the casing base. It's firing rate modulates automatically to maintain the desired oil temperature and to instantly compensate for product load changes in the fryer.

All combustion piping is mounted beneath the casing. Burner safety features include electronic flame protection and spark ignition plus oil over-temperature shut-off systems. Controls for the burner, blower and combustion safeguards are attached to the side of the casing.

Pre-piped and pre-wired, the CTHX is ready for operation, and available in models to deliver from 150,000 to 3 million BTU/hour transfer to the cooking oil.



CTHX casing is available in painted steel or optional stainless steel as shown

Options include burners for alternate fuels, auxiliary pump sets, fuel flow metering, stainless steel casing, various control panel enclosures and burner control systems built to meet local requirements.

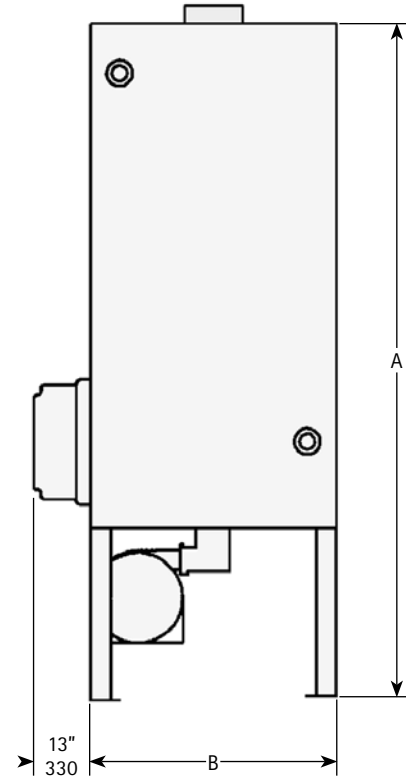
Coil-Type Heat Exchanger | Model CTHX

Requiring minimal floor space, this USDA approved heat exchanger delivers rapid, uniform heating of cooking oil. Heating capacities are available from 150,000 to 3 million BTU/hour transfer to the oil.

Model	GPM	Oil Circ*	A	B	Width
CHTX .60	175	123" / 3124	48" / 1219	48" / 1219	48" / 1219
CHTX .85	200	123" / 3124	48" / 1219	48" / 1219	48" / 1219
CHTX 1.00	225	132" / 3353	48" / 1219	48" / 1219	48" / 1219
CHTX 1.20	260	147" / 3734	49" / 1245	49" / 1245	49" / 1245
CHTX 1.50	350	154" / 3912	54" / 1372	54" / 1372	54" / 1372
CHTX 1.75	190	163" / 4140	54" / 1372	54" / 1372	54" / 1372
CHTX 2.25	525	182" / 4623	60" / 1524	60" / 1524	60" / 1524
CHTX 3.00	700	187" / 4750	70" / 1778	60" / 1524	60" / 1524

**Oil circulation rates are typical and can be adjusted to suit design requirements*

Inches / mm | Dimensions are rounded to the nearest inch/millimeter



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



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