

Continuous De-Oiling Centrifuge

Easily remove surface oil from fried pellet snacks.

- Centrifugal force removes surface oil from fried pellet snacks.
- Accepts a constant flow of pellets from continuous fryers.
- Surface oil is collected for re-use, sale or disposal.
- For information on our complete line of equipment for snack processing, seasoning, inspection, conveying, weighing and packaging, contact Heat and Control today!



Use the centrifuge with our HeatWave fryer (shown) or other continuous fryers.

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HEAT AND CONTROL