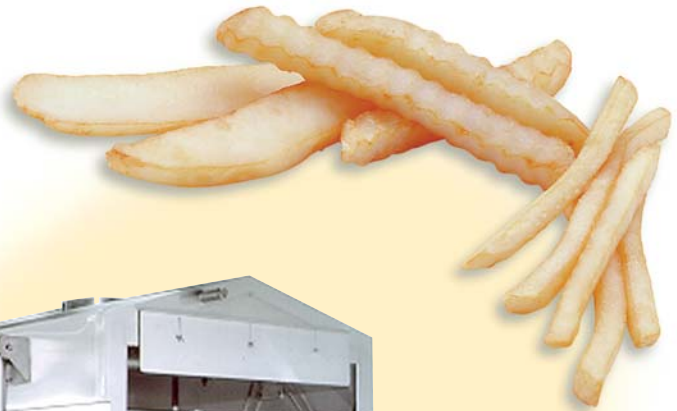


HEAT AND CONTROL

®

French Fry Fryers

Innovative engineering creates fryers for trouble-free high-capacity production of french fries, batter coated fries and formed potato products.



Two-stage multi-zone fryer produces up to 20 tons/hour of batter coated or regular fries.

You can't duplicate Heat and Control's fifty-plus years of fryer engineering expertise and after-sale service. Our fryers let you accurately manage oil conditions for uniform cooking and consistent quality. We also support you with the industry's best technical service, parts and training.

Precise frying control

Heat and Control's unique continuous fryer design gives you total control of product quality.

- AccuFlow™ oil inlets maintain equal side-to-side oil flow for uniform cooking. Multiple oil inlets and outlets let you adjust oil velocity, volume and temperature drop to suit your products, while quickly removing fines.

- Continuous oil circulation between the fryer, filter and heat exchanger provides precise control of temperature and rapid adjustment to product load changes.

Continuous filtration

Multiple oil outlets quickly remove fines to minimize oil degradation. 100% of the system oil volume passes through a filter every minute, on average, for the highest quality oil and product.

Superior oil quality

Low oil volume and rapid oil turnover assure fresh product with a long shelf life. Oil level control is automatic.

Easy cleaning

Clean-in-place spray nozzles in the hood and exhaust stack clean all areas above the oil path. Self-locking motorized screw jacks raise the hood and conveyors clear of the pan for complete cleaning and maintenance access.

French Fry Fryers | Model FF

Two-stage fryers for regular & batter coated fries!

Our unique design reduces oil volume and delivers the highest production capacity using minimal floor space. Over 30 two-stage multi-zone fryers are now in use worldwide.

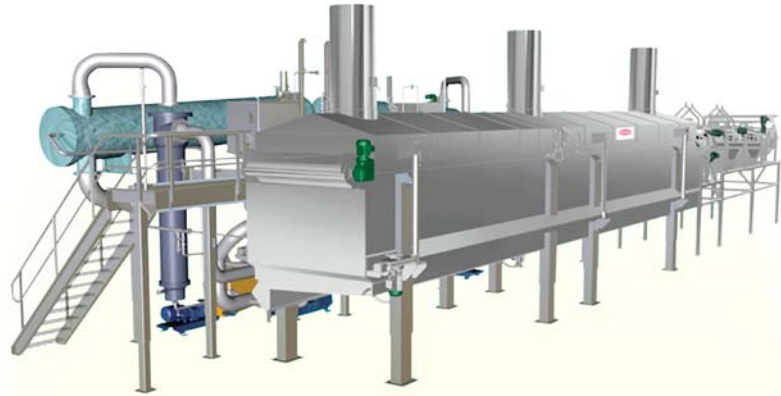
Stage 1 Sets Coating

Oil velocity matches the speed of the incoming mono-layer of product to prevent coating damage. Oil flow through multiple AccuFlow™ inlets controls product-to-oil velocity. Fines are quickly removed through multiple outlets to minimize oil degradation.

Stage 2 Completes Cooking

With batter firmly set, fries are heavily loaded into Stage 2 for final cooking. Multiple zones of oil inlets and outlets maintain a consistent frying temperature. Oil flow penetrates the pack for uniform cooking, eliminating clusters and quickly removing fines.

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



Accessory Equipment

- **Batter & clear coating applicators**
- **Heat exchangers**
 - KleenHeat® pollution control
 - Fuel-fired horizontal and vertical
 - Steam-to-oil
 - Thermal fluid-to-oil
- **Modular oil handling systems**
 - Oil filter, pump, control piping and valves are preassembled in a single module that greatly reduces the time and cost of installation.
- **Oil filters**
 - Motorized Catch Box
 - Drum Pre-Filter
 - KleenSweep® centrifugal
 - Continuous paper and metal belt
- **Seasoning applicators**
- **Conveyors**
 - FastBack® horizontal motion
 - Flexcentric™ vibratory
 - Varilift® bucket
- **Ishida weighers**
- **Ishida checkweighers**

HEAT AND CONTROL®



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