



HeatWave[®] Frying System



HEAT AND CONTROL

®

HeatWave® Frying System

Less oil, clean operation and astonishing control mark the future of frying.

HeatWave is simply the greatest advance in frying since continuous oil filtration and external heating.

This breakthrough design cooks with curtains of clean filtered oil, and immediately removes fines to produce the highest product quality and cleanest operation of any fryer.

Curtains of oil transfer heat more efficiently than submersion. Oil passes over the product and through the conveyor, quickly carrying fines out of the fryer. Oil flow and the wiping action of the conveyor belt clean fines from the full width of the pan, while the total system oil volume circulates through the continuous filter within seconds.

Temperature control is so precise you can develop custom cooking profiles or establish absolutely uniform temperature throughout the fryer.

Ideal for delicate coated products, HeatWave's gentle oil curtains maintain the original orientation of products all the way through the fryer.



Multiple oil curtains provide gentle, uniform frying without disturbing product position or coatings.





Foods are cooked only in clean filtered oil, producing the highest quality and longest shelf life.

Oil Quality Excellence

No other fryer maintains better oil quality than HeatWave. Here's why:

Fines are removed almost immediately after they enter the oil. 100% of the system oil volume passes through a Drum Pre-Filter in seconds – other fryers keep fines in the oil throughout the cooking process and require hours for complete filtration.

Full-volume oil circulation prevents particle accumulations, eliminating a major cause of oil degradation and high cleaning costs.

Oil temperature rapidly adjusts to changes in product load as oil circulates through an external heat exchanger. Safe external heating eliminates oil scorching and the high costs for cleaning of submerged heating elements.

External Oil Heating

Safe, clean and efficient external heating systems are available using:

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

Superior Oil Filtration

A variety of primary and secondary continuous oil filters are available for optimal oil filtration:

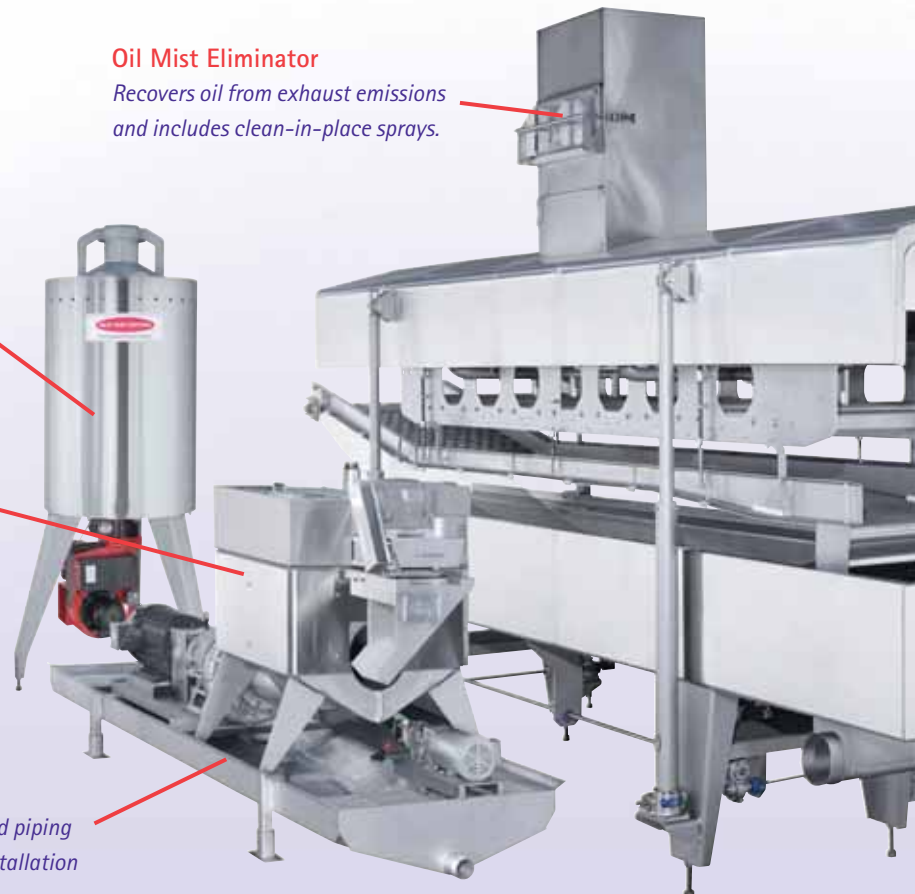
- Drum Pre-Filter
- Canister Filter
- KleenSweep® centrifugal filter
- Continuous Belt Filter
- Continuous Paper Filter

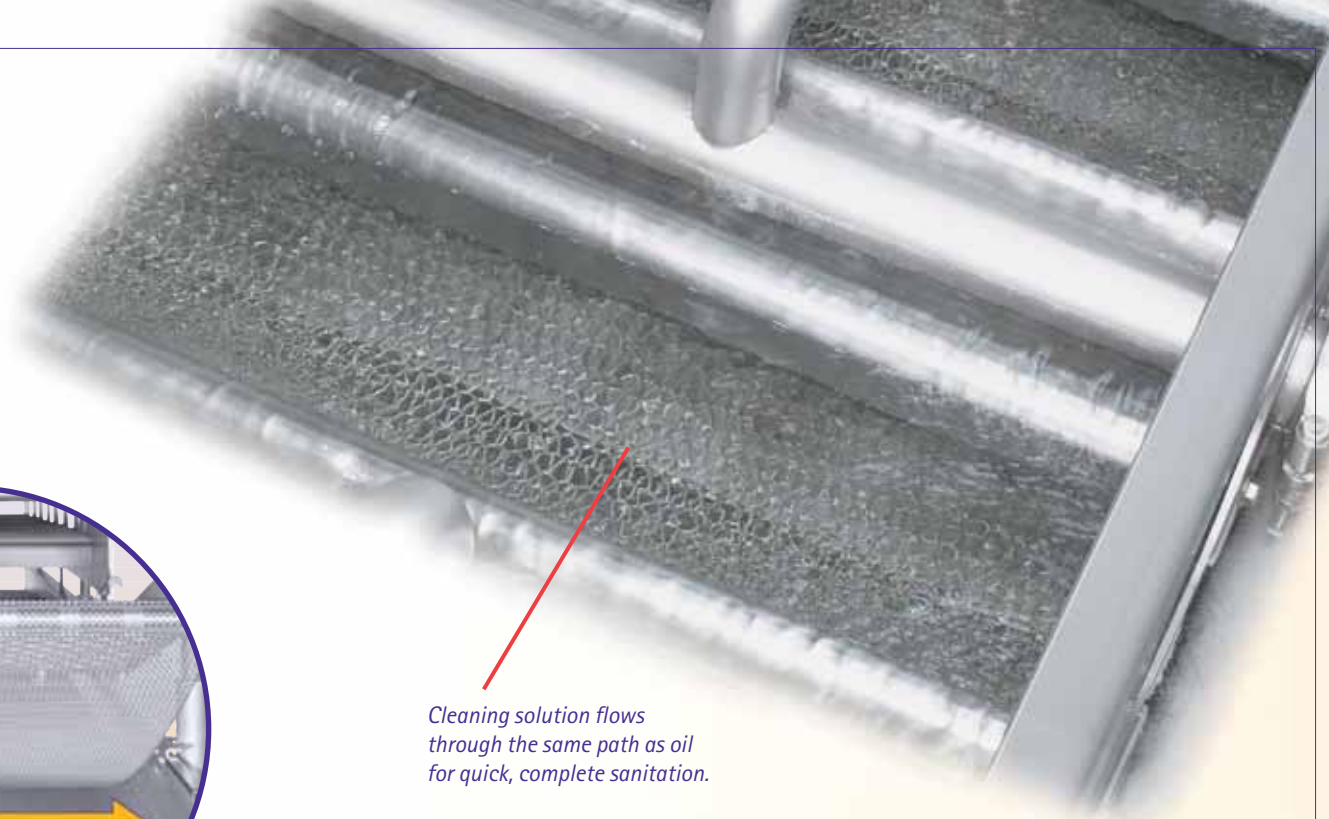
Oil Mist Eliminator

Recovers oil from exhaust emissions and includes clean-in-place sprays.

Fryer Support Module

Option has filters, pumps and piping pre-assembled to reduce installation and maintenance costs.





Cleaning solution flows through the same path as oil for quick, complete sanitation.



Returning product conveyor belt removes fines from the full width of the oil pan.

Faster Cleaning

HeatWave's full-volume circulation system allows cleaning solution to follow the same path as cooking oil, reaching every area inside the fryer, filters, pumps, heat exchanger and piping. Clean-in-place sprays wash everything else above the oil level.

There's also less delay between production and sanitation. Use the heat exchanger blower to rapidly cool circulating cooking oil before pumping it to storage. This prevents oil damage caused by unproductive exposure to heat and lets your sanitation crew start sooner.



Standard Features

- Automatic oil level control*
- Screw jack hood/conveyor hoists*
- Clean-in-place system*
- Heat and Control technical support*

Optional Equipment

- Fryer support module*
- Oil mist eliminator*
- Oil storage tank*
- Oil transfer pump*

Available Infeed Arrangements

Convey-in, drop-in or tempura





Oil curtains dissipate the insulating layer of steam that forms around foods for fast, uniform heat transfer.

The Oil Curtain Advantage

Cleanest oil

Only clean, filtered oil contacts your foods. Fines are quickly removed from the fryer, while 100% of the system oil volume circulates through a Drum Pre-Filter within seconds.

Big oil savings

HeatWave has the lowest oil volume of any continuous fryer. Optimal oil turnover produces foods with the freshest flavor and longest shelf life.

Total control

Adjust oil curtains for custom cooking profiles or a completely uniform temperature throughout the fryer with no delta-T.

Cleanest operation

Fines are removed from the fryer 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.

Quality coatings

Gentle oil curtains preserve even the most delicate coatings. Product orientation is maintained to prevent marriages and other coating damage.

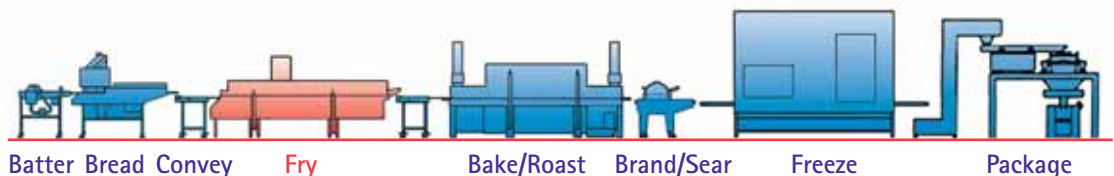
Maximum versatility

Turn selected oil curtains off for different product requirements. Fry with oil or use water for blanching. Special infeed systems are also available to set tempura and other delicate coatings before frying.

Catch the HeatWave

Visit our Technical Centers to test your products on the HeatWave frying system, and our complete line of coating applicators, ovens, branding and packaging equipment.

Heat and Control provides complete processing and packaging systems - plus worldwide parts and technical support.



HeatWave® Frying System

Model HWF

HeatWave provides the fast changeover flexibility to fry, brown or blanch many different products.

- Whole turkey breasts
- Coated vegetables
- Tempura products
- Chicken nuggets
- Chicken tenders
- Breaded patties
- Fried chicken
- Hash browns
- French toast
- Onion rings
- French fries
- Snack foods
- Nut meats
- Meatballs
- Fish sticks
- Seafoods
- Egg rolls
- Noodles



*U.S. Patents 6,067,899 and 6,558,724
Patents pending worldwide*

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

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