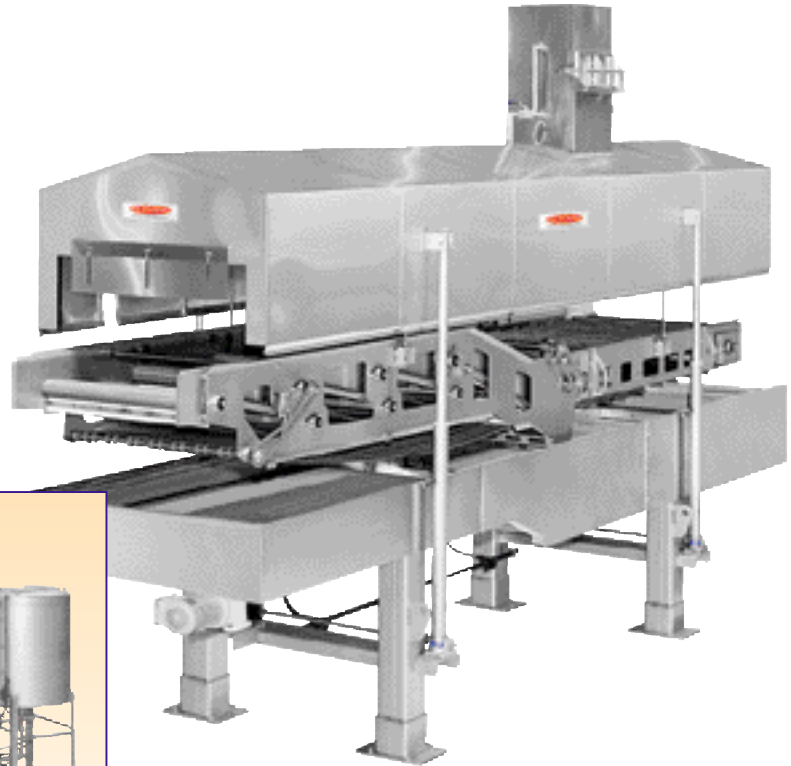


HEAT AND CONTROL

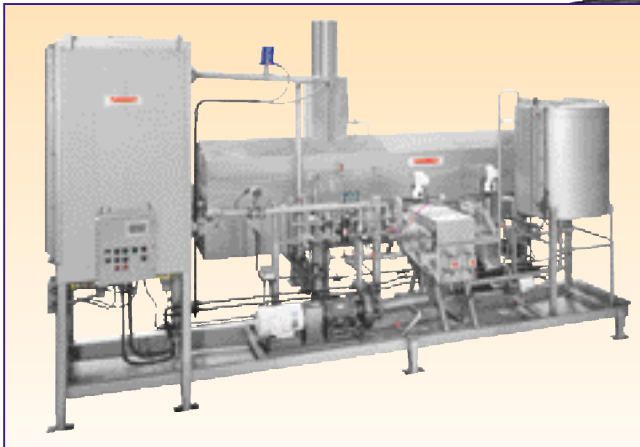
®

Pellet Popper

Uniform and economical frying of fast-popping pork skins, grain-based pellets, and collet snacks.



Pellet Poppers are available with a fryer support module including the oil filter, pump, heat exchanger, storage tank and piping.



Precise frying control

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

- Continuous oil circulation between the fryer, filter and heat exchanger provides precise control of temperature and rapid adjustment to product load changes.
- Oil inlet maintains positive oil flow to clear the product infeed area without causing back eddies or undercurrents.
- Full-length submerger conveyor or a combination of metering paddles and a submerger maintain precise and consistent frying times.

Superior oil quality

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

Continuous filtration

Circulating oil keeps fines in suspension for efficient removal. Each minute, 100% of the system oil volume passes through a filter to remove product particles for the highest oil and product quality.

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 safely raise

the hood and paddle/submerger conveyor clear of the pan for complete cleaning access.

Optional features

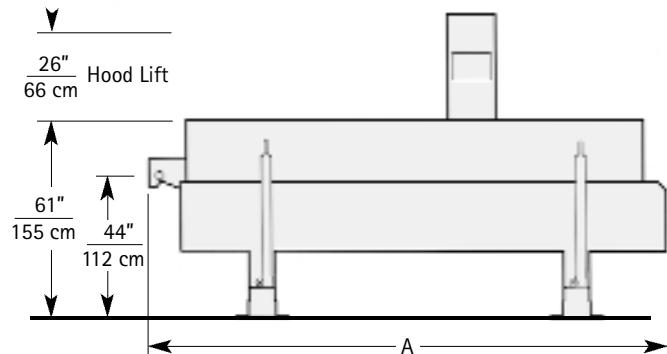
- Stainless steel construction for meat snacks
- Multiple de-oiling turnovers on product discharge conveyor
- Pre-piped and wired fryer support module includes the oil filter, circulation pump, heat exchanger and storage tank
- Oil Mist Eliminator on exhaust stack
- Pellet feeders and separator discs

Pellet Popper | Model PP

Choose from multiple infeed locations, pellet spreaders, multi-flip de-oiling conveyors and other options to suit your production needs.



In addition to large capacity fryers, we also build direct-heated pellet fryers with conveyors from 12" to 42" wide.



Standard Models	A Length	Overall Width
PP 3005	121" / 307 cm	59" / 150 cm
PP 3007	146" / 371 cm	59" / 150 cm
PP 3009	180" / 457 cm	59" / 150 cm

Dimensions are rounded to the nearest inch/centimeter.

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

HEAT AND CONTROL



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