Potato Chip Systems

Everything you need to process and package perfect potato chips, sticks and snacks.

Heat and Control helps you succeed with experience, innovation and personal service. Since 1950, our equipment developments have steadily increased the capacity, efficiency and reliability of potato snack production. Today we support you with the latest technology and technical support services.

Complete systems
From automated continuous processing and packaging lines to simple batch fryers, we provide all the equipment and services you need to make the highest quality natural and fabricated chips.

Latest technology
Every machine we build features the latest technology developed through years of innovation and installations around the world.

Lowest costs
Rely on Heat and Control equipment for maximum savings of ingredients, fuel, oil, water and labor. We also offer modular systems to reduce the time and cost of installation.
A Truck dumping & hydro-unloading
B Dirt removal, sizing, crate filling
C Gentle-Flo® potato storage bins
D Potato pumping & debris removal
E Crate dumping, metering, de-stoning
F Continuous or batch peeling
G Transfer conveyors
H Inspection/trim conveyors
I Slicer feeders
J Singulating feed systems
K Slicer service platforms
L Slice washers & conveyors
M AirSweep® water recovery

Product distribution, seasoning and weighing system

Dirt removal, sizing, crate filling

Truck dumping system

Potato sizing and crate filling
System From A to Z

- N Continuous & batch fryers
- O Oil filtration systems
- P Heat exchangers
- Q Pollution controls
- R Heat recovery systems
- S Control systems
- T Salt & seasoning applicators
- U Inspection & transfer conveyors
- V Varilift® bucket conveyors
- W FastBack® conveyors for distribution, chip sizing & accumulation
- X Ishida weighers
- Y Ishida snack bagmakers
- Z Inspection systems: Ishida X-ray, Ishida checkweighers, CEIA metal detectors

Gentle-Flo® bulk potato storage and transport system

Dual Batch Peeler and inspection system

Multi-zone fryer with KleenSweep® centrifugal oil filter

Ishida snack bagmakers
Always At Your Service

Technical support
Convenient access to regional sales and service centers assures our customers get quick and accurate responses to technical and spare parts inquiries. Our reputation for excellent customer service is unmatched in the food industry.

Custom engineering
We offer innovative solutions to today's challenges of higher speeds, greater efficiencies, and lower operating costs. For that unique product or plant layout, we can supply custom-built equipment to your exact requirements.

Training
Heat and Control understands the importance of after-installation training for your operators and maintenance personnel. Classroom and on-site training teach how to run our equipment safely and at its highest level of efficiency.

Equipment demonstrations
Test your products, evaluate our equipment under simulated production conditions, and discuss your project with experienced applications engineers who understand your objectives.

Worldwide service
From over 30 offices and manufacturing plants around the world, Heat and Control supports you with spare parts, service, technical assistance and operator training.
Potato Chip Systems

From batch kettles to continuous systems for up to 6,500 finished pounds/hour, Heat and Control provides the complete processing, product handling, inspection and packaging system – plus worldwide technical support.