

HEAT AND CONTROL

®

Batch Fryer



360 finished lb/hr Batch Fryer comes standard with the Chip-Stirr® automatic slice stirring system.

Automatically produce consistently uniform kettle style potato chips

Up to 360 lbs/hr or more

Using traditional low temperature cooking, our standard models are rated for 180 and 360 finished lbs/hr of hard bite kettle style potato chips. Depending on your product characteristics, output can be more.

Superior oil quality

With no heat transfer tubes immersed in the oil, our unique under-pan fired design allows cooking with as little as 4" of oil depth. Low oil volume produces rapid oil turnover for the freshest chips with a long shelf life.

Oil level control

Automatic oil level control continuously compensates for oil carried out of the fryer with finished chips.

Ready to run

Complete combustion system is piped and wired, ready for connection to your natural gas line.

Automatic slice stirring

Optional Chip-Stirr® system stirs slices automatically during cooking and then directs the finished chips to the discharge/drain conveyor. Eliminating the costly, hazardous task of manual stirring, Chip-Stirr prevents slice clusters, allows one operator to monitor multiple fryers, and assures consistent chip quality from batch-to-batch.

Full PLC control

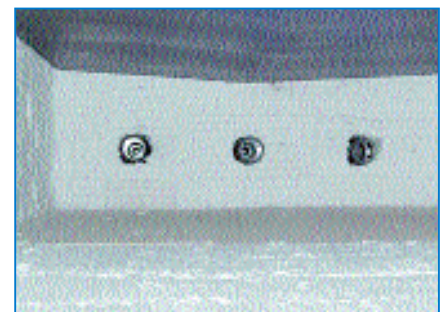
For repeatable quality in each batch, a Programmable Logic Controller automatically controls potato feed, frying, stirring, finished chip unloading, and initiation of the next batch.

Easy cleaning

Flat bottom stainless steel pan has no heating elements to burn and trap product particles. Screw jack hoist raises the drain conveyor providing complete access for cleaning.

Optional features

- Chip-Stirr® automatic slice stirring system
- Batching hopper for repeatable batch sizes
- Bi-directional conveyor feeds slices to two fryers
- Hood assemblies to enclose the cooking area
- Complete potato preparation and finished chip seasoning, distribution, & packaging systems



Insulated combustion chamber directs heat to the flat pan bottom providing efficient gentle oil heating without hot spots.

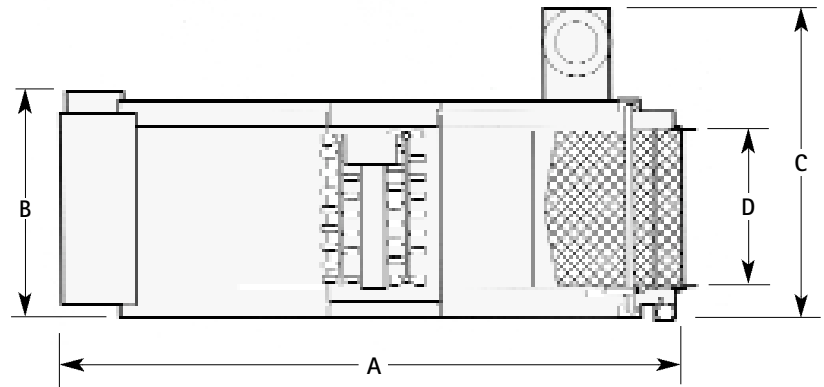
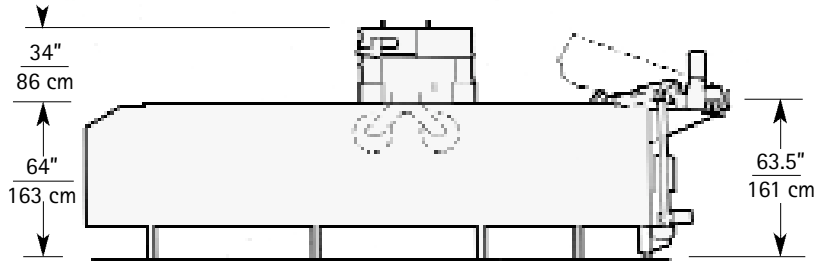
Batch Fryer | Model BF

Choose from standard models to produce 180 or 360 finished lbs/hr, or let us custom design a fryer to suit your unique production needs.

Model	BF 180	BF 360
Production Rating*	180 lbs 82 kg	360 lbs 163 kg
A	194" 493 cm	269" 683 cm
B	83" 211 cm	95" 241 cm
C	106" 269 cm	132" 335 cm
D	58" 147 cm	66.5" 166 cm

**Finished pounds/kilos per hour, depend on batch size, temperature and potato grade. Approximate dimensions are rounded to the nearest inch/centimeter or pound/kilogram.*

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



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