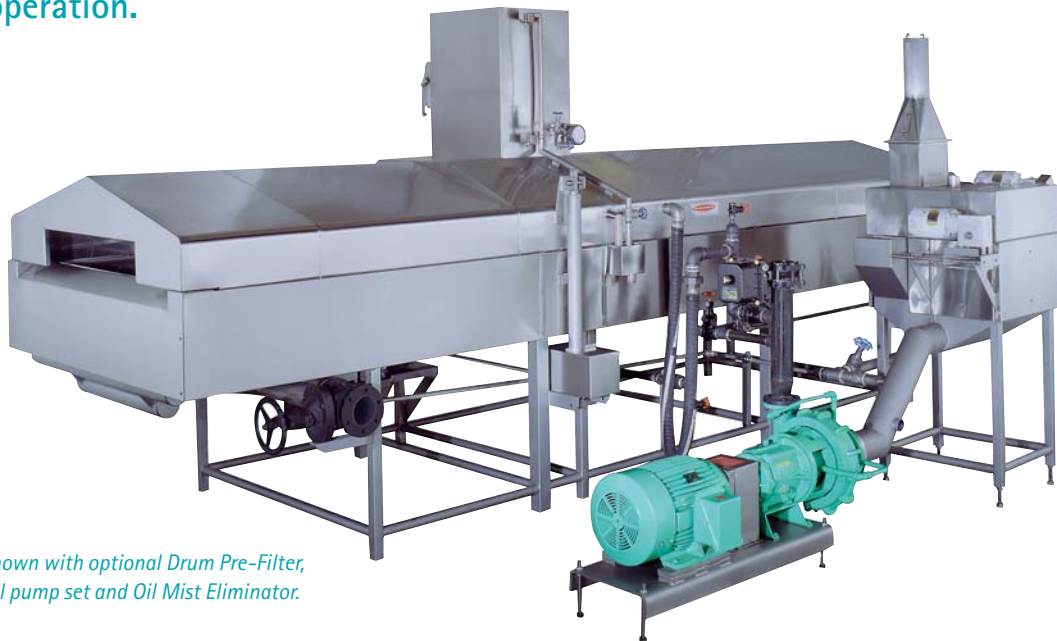


## Corn Products Fryer

Specially designed for tortilla chips, corn chips and tostadas, this fryer provides precise temperature control, low oil volume and clean operation.



*Fryer shown with optional Drum Pre-Filter, main oil pump set and Oil Mist Eliminator.*

### 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 creating back eddies or undercurrents.
- Fryer metering paddles and a submerger conveyor control cook times for consistently uniform product.

### Superior oil quality

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

### Easy cleaning

Circulating cleaning solution follows the same path as cooking oil, thoroughly sanitizing all areas. 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 paddle/submerger conveyor clear of the pan for complete access.

### 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.

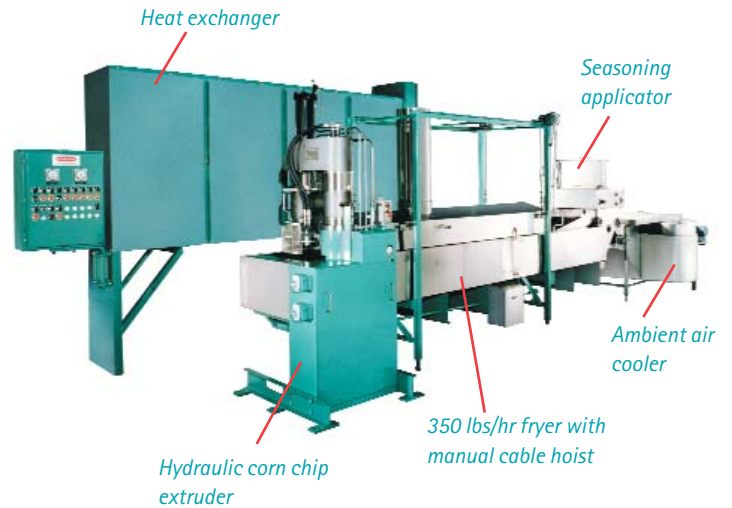
### 350 to 4,500 lbs/hr

Standard fryers are available for 350 to 3,000 lbs/hr of finished corn chips, and 525 to 4,500 lbs/hr of finished tortilla chips. Custom designed systems are available to meet your unique production needs.

# Corn Products Fryer | Model CC

Choose from a variety of equipment options to improve the versatility and efficiency of your production line.

- Space-saving vertical Coil-Type Heat Exchanger
- KleenHeat® Pollution Control Heat Exchanger
- Horizontal heat exchanger
- Burner systems for alternate fuels
- Oil storage & pumping systems
- Motorized Catch Box oil filter
- Drum Pre-Filter
- KleenSweep® centrifugal oil filter
- Oil Mist Eliminator for fryer exhaust
- Corn cooking & soaking systems
- Corn washers
- Corn milling & masa feed systems
- Prelude™ masa handling systems
- Paragon™ sheeters
- Toaster ovens
- Equilibrating & cooling conveyors
- Salt & seasoning applicators
- FastBack® conveyor & product distribution systems
- Ishida weighers & checkweighers
- Ishida APEX® snack food bagmakers
- Control systems
- Custom-engineered equipment



*For raw corn or pre-dried corn flour, Heat and Control offers complete systems for tortillas, tostadas, taco shells, corn and tortilla chips... plus technical support, parts and training services.*

**HEAT AND CONTROL**

®



Headquarters  
21121 Cabot Blvd., Hayward, CA 94545-1132 USA  
Tel 1 800 227 5980 / 1 510 259 0500 Fax 1 510 259 0600

Guadalajara, Mexico  
Tel 52 3 689 1146 Fax 52 3 689 2240

Livingston, Scotland  
Tel +44 (0)1506 420420 Fax +44 (0)1506 403919

Tirol, Austria  
Tel +43 5244 64355 Fax +43 5244 64366

Brisbane, Australia  
Tel +61 (0)7 3877 6333 Fax +61 (0)7 3343 8371

Singapore  
Tel +65 273 6362 Fax +65 273 8161

Over 30 Offices Worldwide

[www.heatandcontrol.com](http://www.heatandcontrol.com) • [info@heatandcontrol.com](mailto:info@heatandcontrol.com) • ©2000 Heat and Control, Inc.