

## Heat Recovery System

Convert normally wasted fryer exhaust heat into usable energy for HVAC, equipment operation, sanitation or food processing

### Utilize wasted energy

Continuously transfer the heat from fryer stack exhaust to water in a recirculation system for a variety of uses. Hot water for your building's heating/ventilation/air conditioning system, product blanching, washing, and plant sanitation are just a few possible applications. Heated air for product dryers can also be obtained by circulating hot water through a fluid-to-gas heat exchanger.

### Simple operation

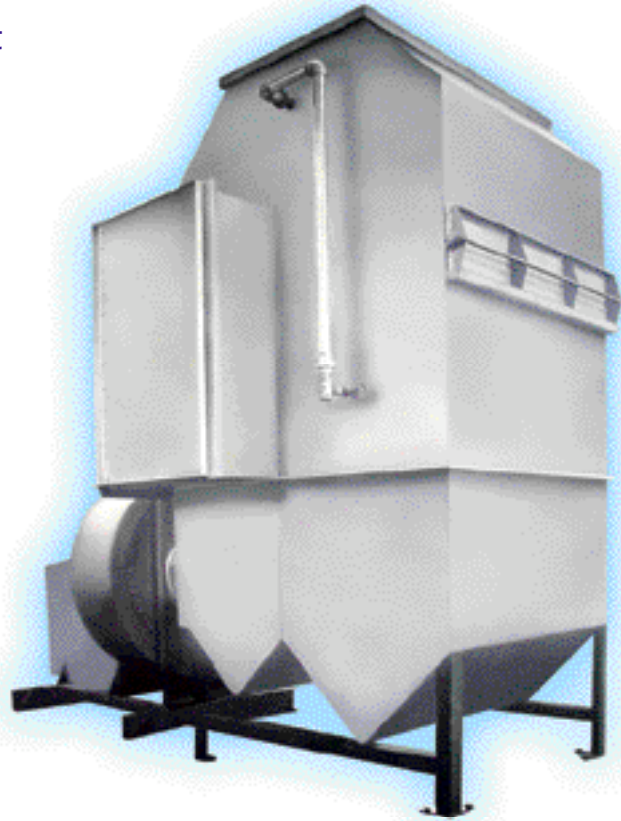
A low horsepower fan draws fryer exhaust through two stainless steel cabinets configured in an inverted "U". In the first cabinet, an Oil Mist Eliminator removes oil droplets from the exhaust. Finned condensing coils in the second cabinet then transfer heat to water or heat transfer fluid circulating inside them.

### Cleaner emissions

Oil is extracted from exhaust before it vents into the atmosphere. Oil and condensation are separated and drain from different outlets in the cabinets.

### Easy cleaning

A clean-in-place spray system rinses the interior of both cabinets, the Oil Mist Eliminator, and the condensing coils. Connection to your pressurized cleaning solution system is required.



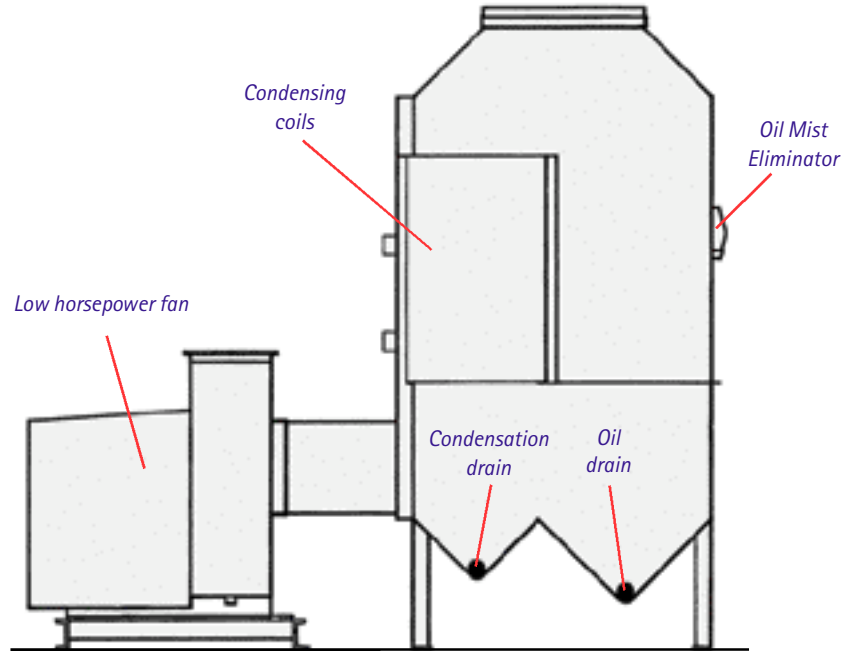
Production lbs/hr	Heat Recovery Millions BTU/hr	Uses of recovered heat
2,200 Potato chips	4.5	Can washing line
3,200 potato chips	7.4	Plant heating & sanitation
5,000 potato chips	11.9	Plant heating & sanitation
23,000 french fries	6.5	Hot make-up water for blancher
30,000 french fries	8.4	Fluid-to-gas heat exchanger supplies hot air to product drier

# Heat Recovery System | Model HRS

Choose from a variety of sizes or custom designs to fit your plant and production requirements.

## Optional features

- Roof-mounted or in-stack mounted Heat Recovery Systems
- Heat Recovery Systems can be added to existing hood-mounted or remote-located Oil Mist Eliminators or cyclone scrubbers
- Oil Mist Eliminators can be mounted in the fryer hood instead of in the HRS



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

*Heat Recovery Systems are available with new Heat and Control processing lines, or they can be installed on existing fryers.*

**HEAT AND CONTROL**



Headquarters  
21121 Cabot Blvd., Hayward, CA 94545 USA  
Tel 1 800 227 5980 / 1 510 259 0500 Fax 1 510 259 0600  
Guadalajara, Mexico  
Tel 52 33 3689 1146 Fax 52 33 3689 2240  
Livingston, Scotland  
Tel +44 (0)1506 420420 Fax +44 (0)1506 403919  
Schwaz-Vomperbach, Austria  
Tel +43 5242 66751 Fax +43 5242 66752  
Brisbane, Australia  
Tel +61 (0)7 3877 6333 Fax +61 (0)7 3343 8371  
Singapore  
Tel +65 6273 6362 Fax +65 6273 8161

**Over 30 Offices Worldwide**

[www.heatandcontrol.com](http://www.heatandcontrol.com) • [info@heatandcontrol.com](mailto:info@heatandcontrol.com) • ©2004 Heat and Control, Inc.