

HEAT AND CONTROL

®

Fabricated Chip Fryer

Form and fry consistently uniform stackable potato snack chips.



Chip molds are easily removed. Shown with an optional Canister Filter, fryers are available with a variety of oil filters to suit your product.

Up to 1,200 pounds/hour

Developed in the early 1970s, Heat and Control's Fabricated Chip Fryers are now used by the world's leading producers of stackable potato chips. Our proven continuous fryer and conveyor designs deliver 1,200 finished lbs/hr (545 kg/hr) of identical single-curve chips with consistent color and long shelf life.

Precise temperature control

Continuous oil circulation between the fryer and heat exchanger provides accurate temperature control and rapid adjustment to product load changes. Low oil film temperature preserves oil quality.

Form and fry continuously

After sheeting and cutting, chips are conveyed into the fryer where buoyancy forms them around convex stainless steel molds and holds them in place for uniform cooking. After frying, chips are released from the molds and conveyed to seasoning and packaging equipment.

Easy cleaning

Cleaning solution circulates through the same path as cooking oil, while clean-in-place spray nozzles clean the hood and exhaust stack. Self-locking motorized screw jacks raise the hood and conveyor clear of the pan for complete cleaning access.

Superior oil quality

Low oil volume produces rapid oil turnover for chips with a fresh flavor and long shelf life. Optimal oil level is automatically maintained.

Optional equipment

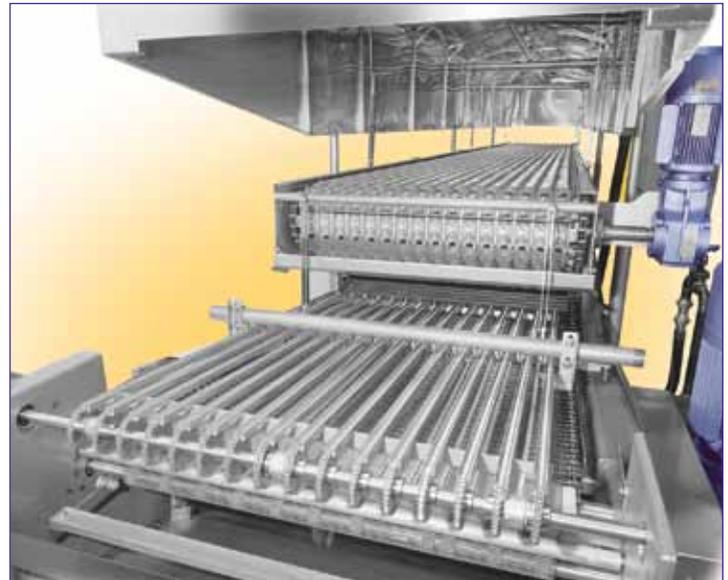
- Oil filters for continuous fines removal
- Oil Mist Eliminator for exhaust stack
- Seasoning application systems
- Weighing, conveying, inspection and packaging systems

Fabricated Chip Fryer | Model FC

Choose standard fryers for up to 1,200 finished lbs/hr, or custom-designed systems for your unique product requirements.

Standard fryer features include:

- Clean-in-place spray system
- Electro-pneumatic oil level control system
- Roller carrier chain conveyor edges
- Variable speed DC drives with TEFC motors for conveyors
- Rugged stainless steel conveyor support frame
- Stainless steel base structure and flat-bottom pan
- Self-locking motorized screw jack hoists for hood and conveyor
- Ladder chain hold-down discharge conveyor



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

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