French Fry Fryers

Innovative engineering creates fryers for trouble-free high-capacity production of french fries, batter coated fries and formed potato products.

You can't duplicate Heat and Control's fifty-plus years of fryer engineering expertise and after-sale service. Our fryers let you accurately manage oil conditions for uniform cooking and consistent quality. We also support you with the industry's best technical service, parts and training.

**Precise frying control**
Heat and Control's unique continuous fryer design gives you total control of product quality.

- AccuFlow™ oil inlets maintain equal side-to-side oil flow for uniform cooking. Multiple oil inlets and outlets let you adjust oil velocity, volume and temperature drop to suit your products, while quickly removing fines.

- Continuous oil circulation between the fryer, filter and heat exchanger provides precise control of temperature and rapid adjustment to product load changes.

**Continuous filtration**
Multiple oil outlets quickly remove fines to minimize oil degradation. 100% of the system oil volume passes through a filter every minute, on average, for the highest quality oil and product.

**Superior oil quality**
Low oil volume and rapid oil turnover assure fresh product with a long shelf life. Oil level control is automatic.

**Easy cleaning**
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 conveyors clear of the pan for complete cleaning and maintenance access.
Two-stage fryers for regular & batter coated fries!
Our unique design reduces oil volume and delivers the highest production capacity using minimal floor space. Over 30 two-stage multi-zone fryers are now in use worldwide.

Stage 1 Sets Coating
Oil velocity matches the speed of the incoming mono-layer of product to prevent coating damage. Oil flow through multiple AccuFlow™ inlets controls product-to-oil velocity. Fines are quickly removed through multiple outlets to minimize oil degradation.

Stage 2 Completes Cooking
With batter firmly set, fries are heavily loaded into Stage 2 for final cooking. Multiple zones of oil inlets and outlets maintain a consistent frying temperature. Oil flow penetrates the pack for uniform cooking, eliminating clusters and quickly removing fines.

Accessory Equipment
- Batter & clear coating applicators
- Heat exchangers
  - KleenHeat® pollution control
  - Fuel-fired horizontal and vertical
  - Steam-to-oil
  - Thermal fluid-to-oil
- Modular oil handling systems
  - Oil filter, pump, control piping and valves are preassembled in a single module that greatly reduces the time and cost of installation.
- Oil filters
  - Motorized Catch Box
  - Drum Pre-Filter
  - KleenSweep® centrifugal
  - Continuous paper and metal belt
- Seasoning applicators
- Conveyors
  - FastBack® horizontal motion
  - Flexcentric® vibratory
  - Varilift® bucket
- Ishida weighers
- Ishida checkweighers

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