

HEAT AND CONTROL

®

Automatic Centrifuge



Reduce the oil content of batch fried potato chips to 22% or less, depending on the potatoes' specific gravity.



◀ *As chips leave the batch fryer, they are gently conveyed to the Automatic Centrifuge (shown at left).*

Centrifugal force quickly reduce the oil content of batch fried potato chips and other foods.

New spin on de-oiling

Batches of just-fried chips are carefully conveyed into a perforated drum and rapidly spun for a preset and adjustable time. Centrifugal force removes oil before chips are discharged to a conveyor for transfer to seasoning and packaging.

Batch fryer friendly

Designed for individual or multiple batch fryers, two models are available to de-oil up to 45 or 75 pound batches of potato chips. Compact vertical design with insulated exterior panels saves space and energy.

Automatic operation

Product feed and discharge, temperature, drum acceleration, deceleration and spin time are adjustable and can be automatically managed by a programmable logic controller.

Reduce breakage

A cone inside the centrifuge drum minimizes free-fall damage to incoming product. Gentle acceleration and deceleration of the drum further prevent product breakage.

Easy cleaning

Cooking oil drains to a single outlet during operation. Rugged stainless steel construction features large access doors and a clean-in-place spray manifold for connection to your cleaning system.

Optional equipment

- Centrifuge feed conveyor
- Heated and non-heated automatic centrifuges
- Oil recycling system
- Product distribution conveyors

Automatic Centrifuge | Model AC

Reduce chip oil content and increase the flexibility of your batch fryer line!

Our Automatic Centrifuge lets you produce low-oil or traditional batch fried potato chips and snacks on demand.

Internally pre-wired and plumbed, the AC includes a gas burner assembly, painted steel fan, clean-in-place spray manifold, discharge conveyor and operating controls. Simply connect your utilities, CIP supply system and provide exhaust stacks for operation.



Use the Automatic Centrifuge with new and existing Heat and Control, McBeth and Mastermatic batch fryers.

Models	AC-36	AC-60
Batch fryer capacity (finished product/hour)	Up to <u>300 lbs</u> 163 kg	Over <u>300 lbs</u> 163 kg
Max weight/batch (potato chips)	<u>45 lbs</u> 21 kg	<u>75 lbs</u> 34 kg
Drum diameter	<u>36"</u> 91 cm	<u>60"</u> 152 cm
Heating	Gas burner	
Feed conveyor*	Variable speed flighted belt	
Discharge conveyor	Variable speed flat wire	

Dimensions are rounded to the nearest inch/centimeter. De-oiling performance depends on specific gravity of potatoes and other production variables. *Feed conveyor is optional.

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

HEAT AND CONTROL



Over 30 Offices Worldwide

Headquarters
21121 Cabot Blvd., Hayward, CA 94545 USA
Tel 1 800 227 5980 / 1 510 259 0500 Fax 1 510 259 0600
Campbellville, Canada
Tel 905 854 5650 Fax 905 854 5653
Guadalajara, Mexico
Tel +52 (33) 3689 1146 Fax +52 (33) 3689 2240
Livingston, Scotland
Tel +44 (0)1506 420420 Fax +44 (0)1506 403919
Brisbane, Australia
Tel +61 (0)7 3877 6333 Fax +61 (0)7 3343 8371
Singapore
Tel +65 6273 6362 Fax +65 6273 8161

www.heatandcontrol.com • info@heatandcontrol.com • © Heat and Control, Inc.