



HeatWave Snack Frying Systems



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Efficiently fry nuts, pellets, Namkeen and other snacks using less oil than conventional fryers.

The oil curtain advantage

HeatWave is a patented and proven breakthrough fryer design that cooks snacks using curtains of clean filtered oil instead of submersion.

Oil savings

HeatWave operates with the lowest system oil volume of any continuous fryer. Rapid oil turnover rates produce snacks with a fresh flavor and long shelf life.

Total control

Temperature control is precise and adjusts rapidly to changes in product load. Maintain a uniform temperature along the length of the fryer or create custom temperature profiles.

Clean operation

Fines are removed as soon as oil passes over your products. Oil flow and the conveyor belt continuously clean fines from the fryer pan preventing hard-to-clean accumulations and oil damage. 100% of the system oil volume circulates through a continuous filter in seconds.

Designed for your needs

There is a HeatWave fryer to fit your operation: Economical models with electric heating; models with lift-off hoods and manually tilting conveyors; high-capacity fully-automated models. HeatWaves can even be used for hot water blanching.

HeatWave fryers are available in many sizes and configurations to meet your needs.



Oil Mist Eliminator
Option recovers oil from exhaust emissions and includes clean-in-place sprays.

External Oil Heating
Safe, clean, and efficient external heating can utilize:

- Natural gas
- LPG
- Fuel oil
- Steam
- Thermal fluid
- Electricity

Superior Oil Filtration
A variety of primary and secondary continuous filters are available for optimal oil filtration:

- Drum Pre-Filter
- Canister Filter
- KleenSweep centrifugal filter
- Continuous Belt Filter
- Continuous Paper Filter

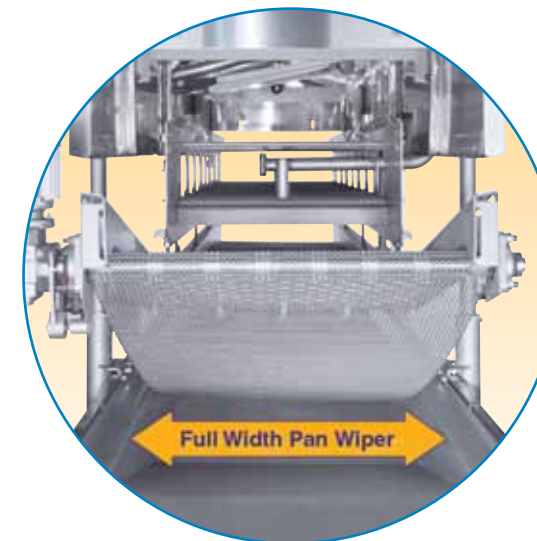
Fryer Support Module
Option includes filters and pumps, pre-piped and pre-wired to reduce installation and maintenance costs.



Curtains of filtered oil enrobe products, transferring heat quickly and uniformly.



Drop-in infeed flume extensions allow delicate batter coatings and noodles to set before final frying.

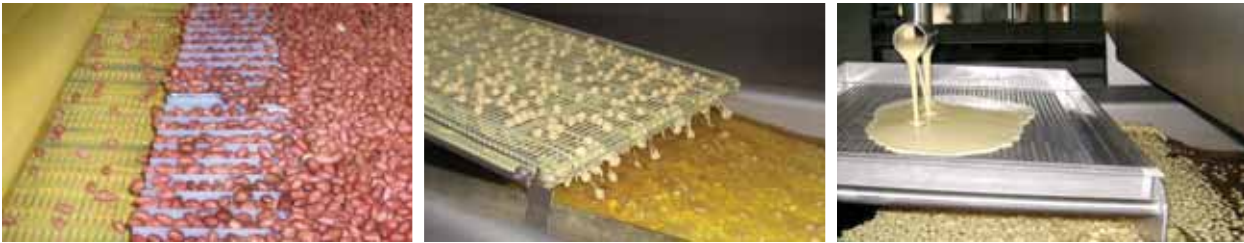


Fines are removed from the full width of the fryer pan by the wiping action of the product conveyor.



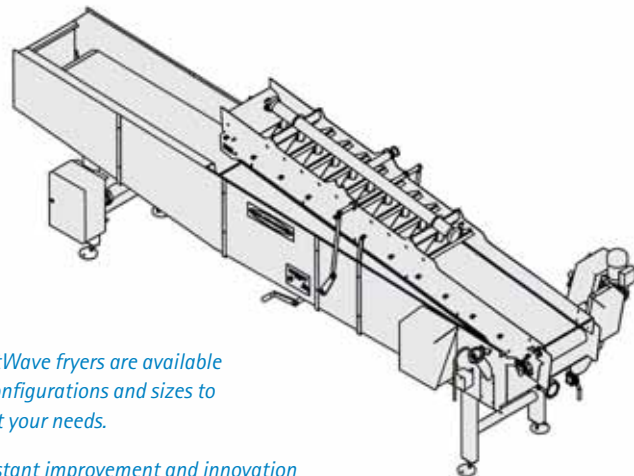
HeatWave Snack Frying Systems | Model HWF

Visit our Technical Centers to test your products on the HeatWave frying system, and learn about our complete line of snack processing, seasoning, inspection, conveying, and packaging systems.



Customize Your HeatWave

- Automatic oil level control
- Clean-in-place system
- Various product conveyor configurations
- Drop-in or convey-in product infeed section
- Batter or product feed systems
- Screw jack hoist or manually removable hood and conveyor (depending on fryer size)
- Oil Mist Eliminator
- Exhaust stack heat recovery system
- Fryer Support Module
- Oil storage tank & transfer pump
- Product de-oiling centrifuge



HeatWave fryers are available in configurations and sizes to meet your needs.

Constant improvement and innovation mean specifications and features may change without notice.

HEAT AND CONTROL

®

