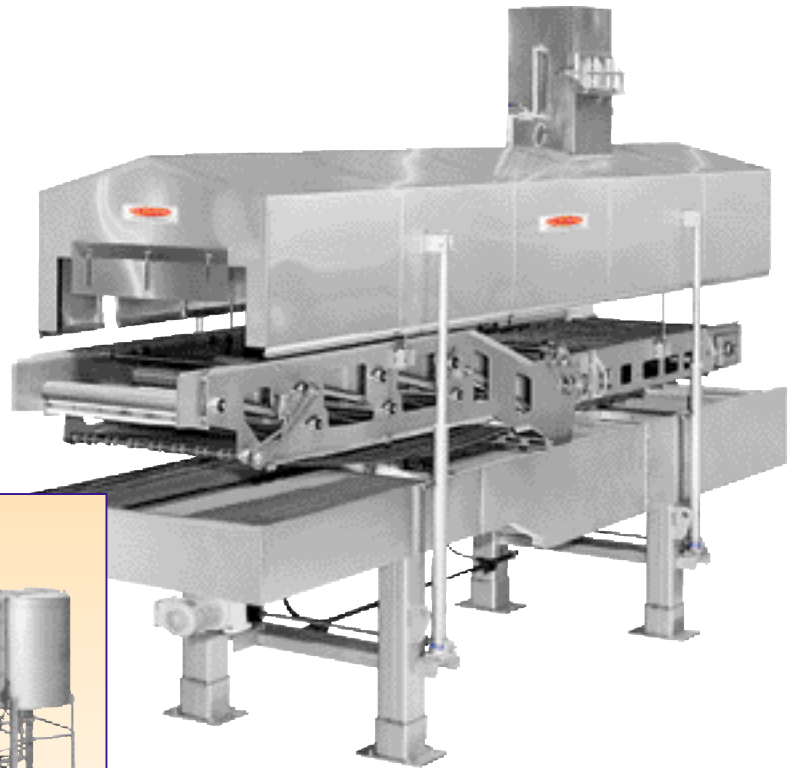
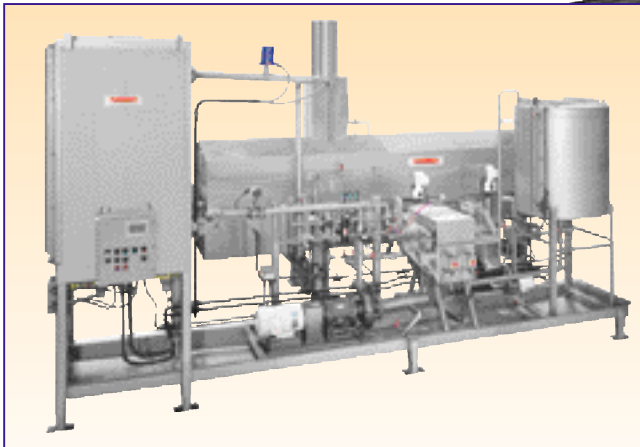


## Pellet Popper

Uniform and economical frying of fast-popping pork skins, grain-based pellets, and collet snacks.



*Pellet Poppers are available with a fryer support module including the oil filter, pump, heat exchanger, storage tank and piping.*



### Precise frying control

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

- Continuous oil circulation between the fryer, filter and heat exchanger provides precise control of temperature and rapid adjustment to product load changes.
- Oil inlet maintains positive oil flow to clear the product infeed area without causing back eddies or undercurrents.
- Full-length submerger conveyor or a combination of metering paddles and a submerger maintain precise and consistent frying times.

### Superior oil quality

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

### Continuous filtration

Circulating oil keeps fines in suspension for efficient removal. Each minute, 100% of the system oil volume passes through a filter to remove product particles for the highest oil and product quality.

### 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 safely raise

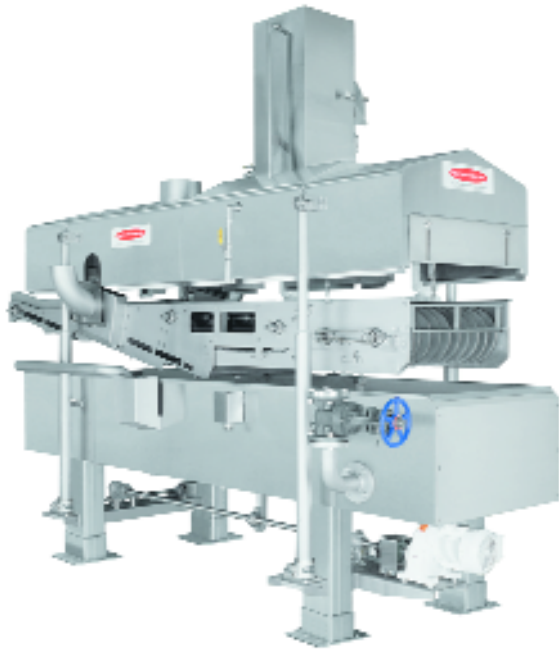
the hood and paddle/submerger conveyor clear of the pan for complete cleaning access.

### Optional features

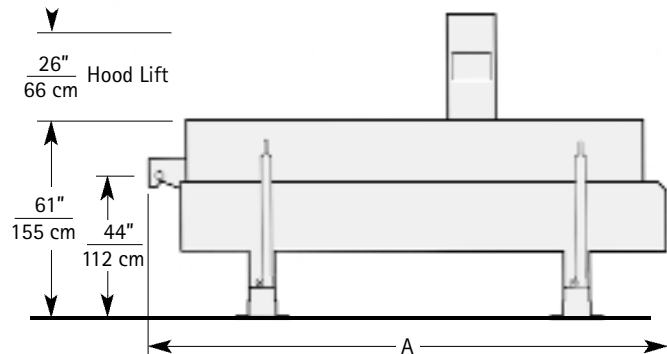
- Stainless steel construction for meat snacks
- Multiple de-oiling turnovers on product discharge conveyor
- Pre-piped and wired fryer support module includes the oil filter, circulation pump, heat exchanger and storage tank
- Oil Mist Eliminator on exhaust stack
- Pellet feeders and separator discs

# Pellet Popper | Model PP

Choose from multiple infeed locations, pellet spreaders, multi-flip de-oiling conveyors and other options to suit your production needs.



*In addition to large capacity fryers, we also build direct-heated pellet fryers with conveyors from 12" to 42" wide.*



Standard Models	A Length	Overall Width
PP 3005	121" / 307 cm	59" / 150 cm
PP 3007	146" / 371 cm	59" / 150 cm
PP 3009	180" / 457 cm	59" / 150 cm

Dimensions are rounded to the nearest inch/centimeter.

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

**HEAT AND CONTROL**

