

Universal Product Cooker

Make all styles of snack chips from potatoes, plantains, malanga, and other products using one continuous fryer system!

- One UPC produces almost unlimited styles of chips at the same capacity as multiple batch fryers
- Make traditional chips using little or no washing
- Also fry selected pellets and extruded snacks
- Reduce operating costs

UPC is the world's most versatile fryer system for potato, plantain and other snack chips. From hard-bite kettle style to traditional chips, UPC lets you create personalized snacks for each customer.

UPC utilizes independent fryer modules integrated into one continuous frying system. Adjust the temperature, dwell time and oil flow in each module to produce chips with specific texture, moisture and color qualities.

Economical and efficient, UPC costs less to operate than separate batch or continuous fryers producing the same capacity. It can also produce traditional style potato chips using little or no slice washing.

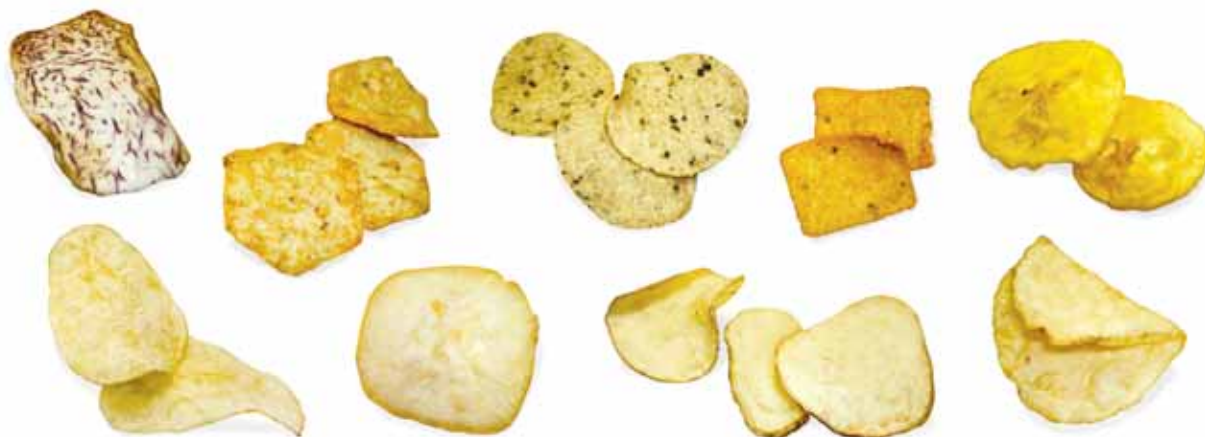
Easy-to-use PLC control stores multiple recipes so you can change products in minutes.

Cooking oil is continuously filtered in each frying module for superior product quality.

UPC features new technology protected by patents applied for and granted.

**Try the fryer of the future today!
Contact us for a demonstration.**

- info@heatandcontrol.com
- heatandcontrol.com



Choose your chip! Hard-bite kettle style or traditional potato chips, plantain, malanga, multi-grain, and other types of chips: One UPC system produces a wide range of chips and other snack products.

Universal Product Cooker

Model UPC

Heat and Control provides everything you need to process and package quality snacks.

- Potato unloading, storage, and preparation systems
- Continuous and batch peelers
- Inspection conveyors
- Batch and continuous fryers
- Seasoning applicators
- Conveyor and distribution systems
- Ishida weighers and bagmakers
- CEIA metal detectors
- Installation services
- Classroom and on-site training
- Field service and spare parts
- Equipment demonstrations
- Ongoing technical support



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

HEAT AND CONTROL

®

