

Used to produce most of the world's potato chips, our fryers deliver superior product quality, clean operation and total reliability.



### **Precise frying control**

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

Specially engineered oil inlets maintains positive oil flow to clear the product infeed area without back eddies or undercurrents.

Fryer metering paddles and a submerger conveyor control cook times for consistently uniform product.

### **Continuous filtration**

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

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### **Superior oil quality**

Low oil volume and rapid oil turnover assure fresh product with a long shelf life. Optimal oil level is automatically maintained.

### **Fryer types**

Standard fryers are available for 400 to over 6,500 lbs/hr (182 to 2951kg/hr) of finished potato chips. Multi-zone, Batch, and fabricated chip fryers are also available for a variety of capacities.

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### **Easy cleaning**

Cleaning solution follows the same path as oil for thorough sanitation. Clean-in-place spray nozzles in the hood and exhaust stack clean all areas above the oil path. Self locking motorised screw jacks raise the hood and paddle/submerger conveyor clear of the pan for complete cleaning access.

**Multi-zone frying control**

Our Multi-Zone Fryers deliver the ultimate in processing flexibility. Create custom temperature profiles to produce traditional, ultralight or batch style chips all from the same fryer.

Oil is introduced and removed at different points along the fryer pan for precise control of temperature, product flow and fines removal. Fry at lower temperature to produce lighter colour chips. All chips receive the same exposure to oil for uniform cooking.

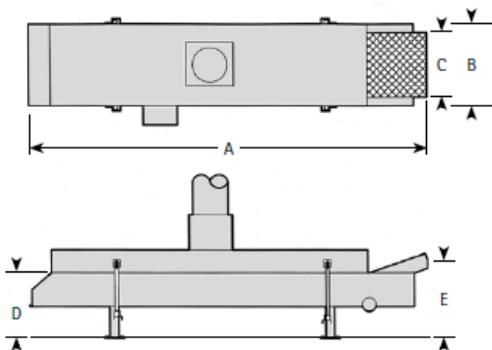


Compact modular fryer produces 182kg/hr of finished chips.

**Product Specifications**



Multi-zone fryer with KleenSweep® centrifugal oil filter.



Model	Finished lbs/hr	A Length	B Width	C Belt Width	D Feed Height	E Disch. Height
PC 4	400	7.9m / 26'	130cm / 51"	51cm / 20"	119cm / 47"	102cm / 40"
PC 10	1,000	8.2m / 27'	163cm / 64"	91cm / 36"	114cm / 45"	102cm / 40"
PC 14	1,400	9.5m / 31'	186cm / 73"	117cm / 46"	122cm / 48"	91cm / 36"
PC 21	2,100	10.4m / 34'	224cm / 88"	152cm / 60"	122cm / 48"	91cm / 36"
PC 32	3,200	12.2m / 40'	239cm / 94"	168cm / 66"	127cm / 50"	97cm / 38"
PC 42	4,200	13.1m / 43'	277cm / 109"	198cm / 78"	132cm / 52"	102cm / 40"
PC 50	5,000	14.3m / 47'	277cm / 109"	198cm / 78"	132cm / 52"	102cm / 40"

\*Dimensions are rounded to the nearest centimetre/metre and inch/foot.

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