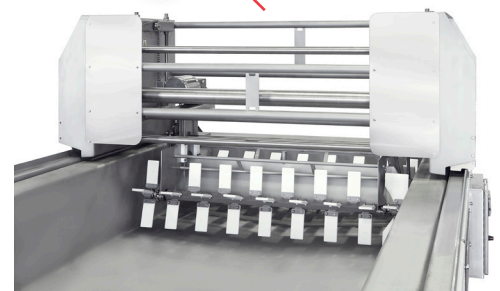


Automatically control batch frying for repeatable product quality and higher productivity.

Chip-Stirr is part of our complete system for producing up to 200kg/hr* of batch fried potato chips.



Mounted atop the Batch Fryer, Chip-Stirr paddles move back and forth, continuously stirring slices for uniform cooking.



Complete process management

Repeatable batch frying quality is automatic with Chip-Stirr. Its programmable logic controller manages the complete process, from potato batching, slicing and loading, to frying oil temperature, cook time, slice stirring, discharge and drainage of finished chips.

Repeatable cook cycle

Automated operation is so simple, one operator can monitor multiple fryers. Slices are deposited into the fryer, stirred and discharged in a consistent cycle to produce the highest quality chips.

Automated slice agitation

Rotary paddles separate potato slices to eliminate irregular cooking, chip clusters and the hazardous, labour-intensive task of manual stirring. After cooking, the paddle assembly skims chips onto the fryer discharge conveyor for oil drainage and transfer to seasoning and packaging.

Upgrade existing batch fryers

Chip-Stirr is easily installed on Heat and Control's Mastermatic batch fryers to improve production efficiency and operator safety.



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

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