

Automatically produce consistently uniform batch style potato chips.

Every machine features innovative technology developed through years of experience in delivering snack food systems around the world. Built for reliable operation and low lifecycle costs, Heat and Control systems consistently deliver unique quality for every snack brand.



Batch fryers come standard with the Chip-Stirr® automatic slice stirring system.

Up to 163kgs/hr or more

Using traditional low temperature cooking, our standard models are rated for 82 and 163 finished kg/hr of hard bite style potato chips. Depending on your product characteristics, output can be more.

Superior oil quality

With no heat transfer tubes immersed in the oil, our unique under-pan fired design allows cooking with as little as 100mm of oil depth. Low oil volume produces rapid oil turnover for the freshest chips with a long shelf life.

Oil level control

Automatic oil level control continuously compensates for oil carried out of the fryer with finished chips.

Ready to run

Complete combustion system is piped and wired, ready for connection to your natural gas line.

Automatic slice stirring

Optional Chip-Stirr® system stirs slices automatically during cooking and then directs the finished chips to the discharge/drain conveyor. Eliminating the costly, hazardous task of manual stirring, Chip-Stirr prevents slice clusters, allows one operator to monitor multiple fryers, and assures consistent chip quality from batch-to-batch.

Full PLC control

For repeatable quality in each batch, a Programmable Logic Controller automatically controls potato feed, frying, stirring, finished chip unloading, and initiation of the next batch.

Easy cleaning

Flat bottom stainless steel pan has no heating elements to burn and trap product particles. Screw jack hoist raises the drain conveyor providing complete access for cleaning.

Optional features

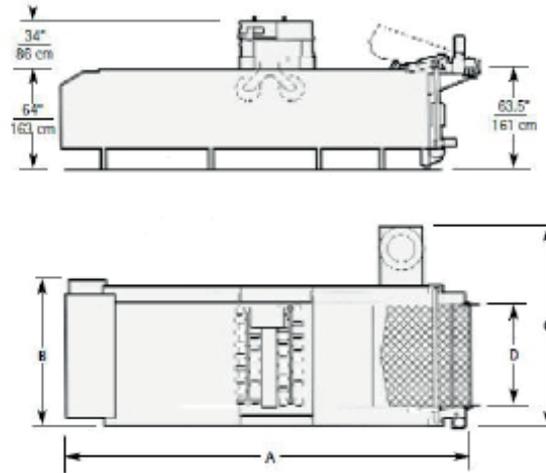
- | Chip-Stirr automatic slice stirring system
- | Batching hopper for repeatable batch sizes
- | Bi-directional conveyor feeds slices to two fryers
- | Hood assemblies to enclose the cooking area

Complete potato preparation and finished chip seasoning, distribution, and packaging systems.

Product Specifications

Model	BF 180	BF 360
Production Rating*	82 kg / 180 lbs	163 kg / 360 lbs
A	493 cm / 194"	683 cm / 269"
B	211 cm / 83"	241 cm / 95"
C	269 cm / 106"	335 cm / 132"
D	147 cm / 58"	166 cm / 66.5"

*Finished kilograms/pounds per hour, depend on batch size, temperature and potato grade. Approximate dimensions are rounded to the nearest centimetre/inch or kilogram/pound.



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