

Equalise tortilla chip moisture before frying to prevent blisters and oil pockets.



- After toasting, chips have a soft moist centre covered by a dry skin. Without conditioning, frying causes internal moisture to expand rapidly, creating blisters which can break open or fill with oil.
- When conveyed through our conditioner's enclosed cabinet, the chips create their own warm, humid atmosphere which efficiently balances their internal and external moisture content before frying to prevent blistering.

More conditioning, less space

One, three, and five tier models provide variable conditioning times and require minimal floor space. Height-adjustable stainless steel mesh discharge conveyor minimises the product drop into the fryer.

Simple cleaning

Stainless steel construction with large hinged doors and lift-off top covers provide complete access for cleaning.

Rugged and reliable

For positive tracking with minimal wear, stainless steel conveyor belts are sprocket-driven over plastic-covered tracks. Spring adjusters maintain consistent belt tension.

Optional features

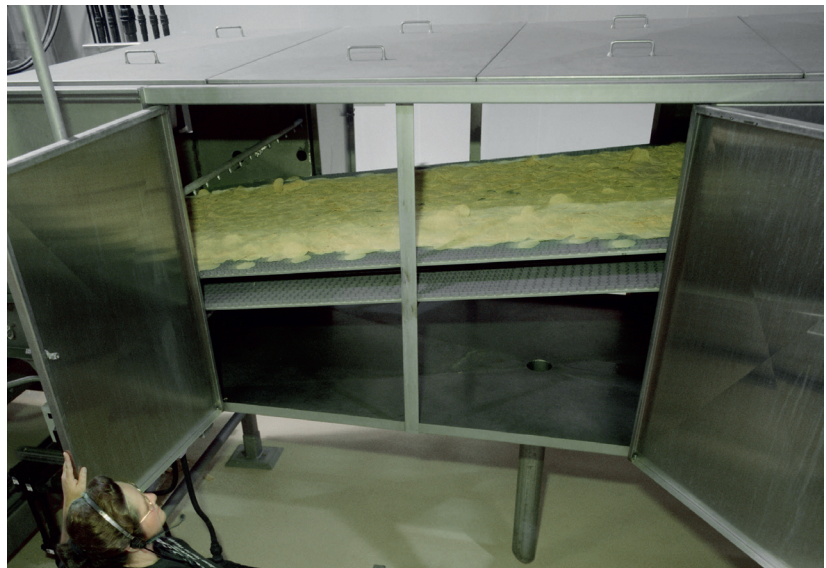
- High-temperature plastic belt
- Water mist sprays
- Caster-mounted units

Choose standard or custom-configured conditioners for your unique corn products.

Conditioners with multiple conveyors fit neatly between your oven and fryer.



Single pass conditioners require minimal floor space.



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