

Specially designed for tortilla chips, corn chips and tostadas, this fryer provides precise temperature control, low oil volume and clean operation.



Fryer shown with optional Fryer Support Module, salter conveyor, and Oil Mist Eliminator.

Precise frying control

Heat and Control's unique continuous fryer design gives you total control of product quality.

- Continuous oil circulation between the fryer, filter, and heat exchanger provides precise control of temperature and rapid adjustment to product load changes.
- Oil inlet maintains positive oil flow to clear the product infeed area without creating back-eddies and undercurrents.
- Fryer metering paddles and submerger conveyor control cook times for consistently uniform product.

Continuous filtration

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

Fry up to 4,500 lbs/hr

Standard fryers are available for up to 3,000 lbs/hr (1,361 kg/hr) of finished corn chips, and 4,500 lbs/hr (2,041 kg/hr) of finished tortilla chips. Custom designed systems are available to meet your unique production needs.

Superior oil quality

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

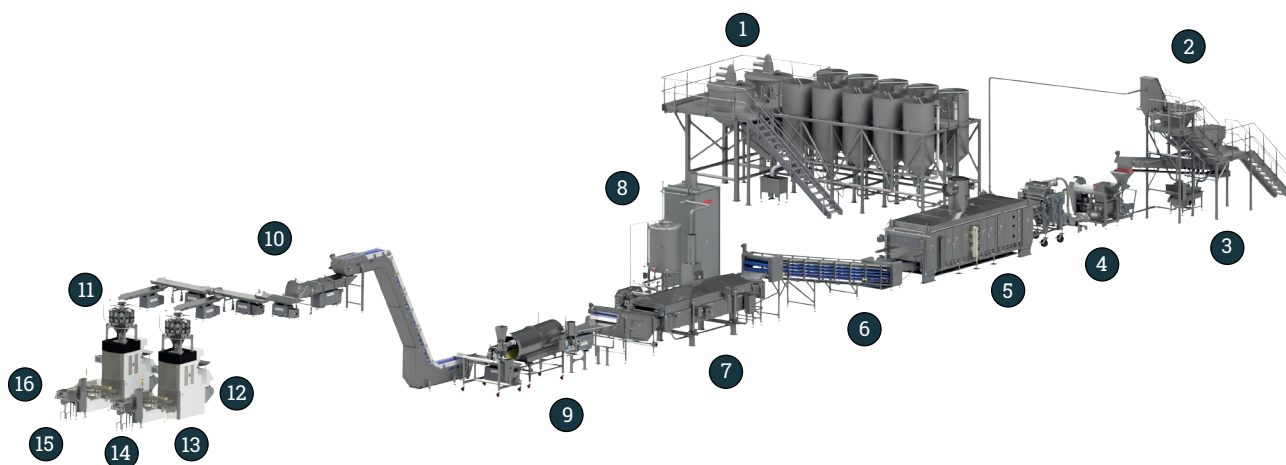
Easy cleaning

Circulating cleaning solution follows the same path as cooking oil, thoroughly sanitising all areas. 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 access.

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Product Specifications

For raw corn or pre-milled corn flour, Heat and Control offers complete systems for tortillas, tostadas, taco shells, corn and tortilla chips, with technical support, parts, training, and installation services.



- Corn cooking & soaking systems
- Corn washers
- Corn milling & masa feed systems
- Paragon™ sheeters
- Toaster ovens
- Equilibrating & cooling conveyors
- Masa extruders
- Direct & externally heated fryer systems
- Oil Mist Eliminator for fryer exhaust
- Burner system for alternate fuels
- Heat recovery systems
- Continuous oil filters
- Fryer support modules
- Cooking oil heat exchangers
- Oil storage & pumping systems
- Salt & seasoning applictors
- Spray Dynamics seasoning & coating systems
- Ishida weighers & checkweighers
- Ishida snack food bagmakers
- Ishida X-ray inspection
- CEIA metal detectors
- Control systems
- Custom-engineered equipment

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