

Expand your snack business using the latest technology in continuous pellet snack fryers.



Patented oil curtain frying

HeatWave is the most advanced technology for continuous fry-popping of low capacities of pellet snacks. Instead of submerging pellets, HeatWave expands them with multiple curtains of oil, operating with a dramatically lower oil volume than conventional fryers.

Superior product quality

Oil curtains produce snacks with a low superior texture. Rapid use of the low oil volume assures a fresh flavour.

Clean operation

Oil continuously passes through a strainer basket for large particle removal. Rugged stainless steel construction includes a lift-off hood for complete cleaning access.

Energy efficient

HeatWave's energy-efficient design is available with 220v or 440v electric heating.

Simple control

Oil temperature, frying time and oil pump operation are fully adjustable from an easy-to-use control panel, pre-wired and mounted on the fryer.

Optional equipment

- Canister filter with replaceable filter elements for continuous fines removal
- Seasoning applicators

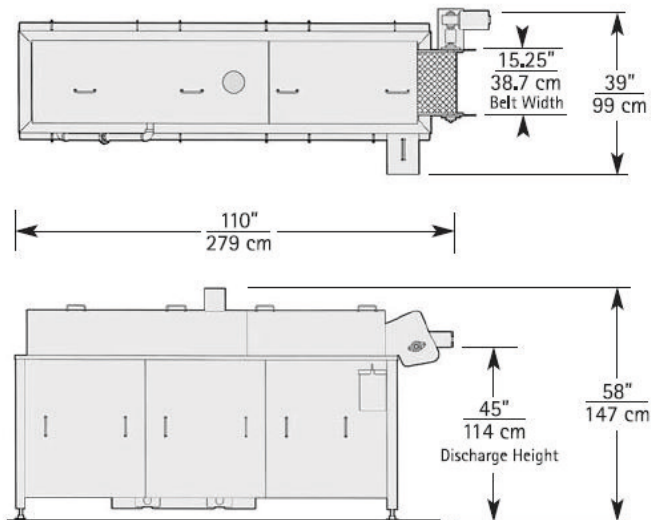
Heat and Control supports you with the most efficient snack machinery and services.

As your business grows, Heat and Control can provide everything you need for efficient snack processing, inspection and packaging.

- Continuous & batch fryers
- Oil heating & filtration
- Seasoning applicators
- Conveyors & product distribution systems
- Parts & service
- Training
- Installation & commissioning
- Engineering
- Technical support



Product Specifications



Pellet feeder required for optimal operation.
 Dimensions are rounded to the nearest centimetre / inch.

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