

Economical fryer produces superior 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.



Fryer shown with optional fines removal conveyor.

Versatile temperature profile

Direct gas-fired longitudinal heat transfer tubes produce a versatile and responsive temperature profile. Customise cooking conditions for different chip qualities and grades of potatoes. PLC control maintains that profile for repeatable quality.

Automatic slice stirring

Chip-Stirr® system automatically agitates slices during cooking and directs the finished chips to the discharge/drain conveyor. Chip-Stirr prevents slice clusters, allows one operator to monitor multiple fryers, and assures consistent chip quality from batch to batch.

Up to 300lbs/hr

Standard models produce a minimum of 200 lbs (91kgs) and 300 lbs (136kgs) per hour of uniformly fried hard-bite potato chips.

Oil level control

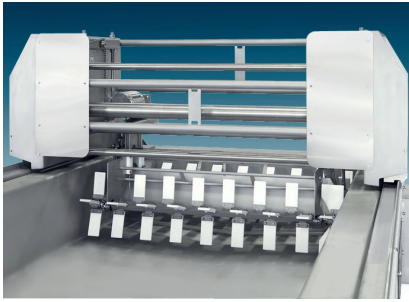
Automatic oil level control maintains a consistent oil volume in the fryer.

Enclosed frying area

A stainless steel hood covers the fryer and can be raised with motorised screw jacks. In addition to safety, the hood greatly reduces draft air and energy requirements compared to area hoods. It also improves oil quality by blanketing the oil surface with steam to reduce oxidation.

Rugged construction

All stainless steel construction with a heavy-gauge oil kettle. Sanitary design features a fully-enclosed combustion system.

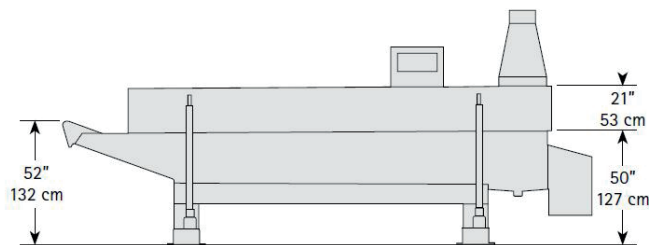


The Chip-Stirr system is the automatic slice stirring system which moves back and forth in the pan to uniformly fry potato slices.

Optional equipment:

- Custom designs to reduce floor space
- Pan wiping conveyor
- De-oiling centrifuge
- Oil Mist Eliminator
- Batching hopper for repeatable batch sizes
- Slicer feed conveyor

Product Specifications



Model	Production Rating*	Overall Length	Overall Width
LDKF-200	91 kg / 200 lbs	483 cm / 190"	170 cm / 67"
LDKF-300	136 kg / 300 lbs	605 cm / 238"	218 cm / 86"

*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.