

Specially designed for low oil volume, precise temperature control and clean operation, this is the ideal roaster for all varieties of nut meats.



Continuous roasting 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 maintains consistent roasting temperature and rapidly adjusts to changes in the product load.
- Oil circulates at high velocity through multiple inlets to penetrate the product pack for uniform roasting, fast oil turnover and high capacity.

Superior oil quality

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

Continuous filtration

Circulating oil keeps fines in suspension for efficient removal. Each minute, 100% of the system oil volume passes through a Drum-Pre-Filter for optimal oil quality.

Save oil

Outside return conveyor belt in a shallow, flat-bottom pan minimises oil volume.

Easy cleaning

Cleaning solution circulates through the same areas as cooking oil for thorough sanitation. 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 conveyor clear of the pan for complete access.

Optional systems

- Honey-coated nut roasters with inside-return belts
- Custom conveyor designs for any nut variety
- Primary & secondary oil filters
- Pollution control heat exchanger
- Oil Mist Eliminator for roaster exhaust
- Exhaust heat recovery system

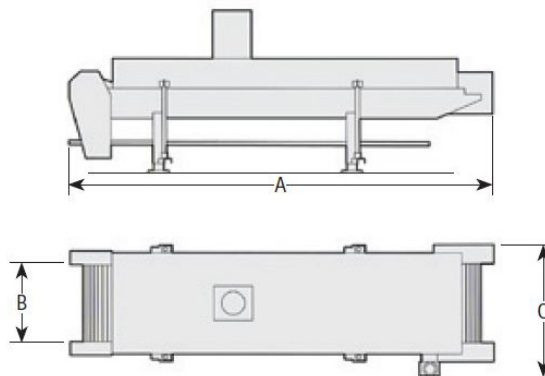
We've got a processing and packaging system for every type of nut you process: Peanuts, almonds, sunflower meats, cashews, honey-roasted and more.

- Small capacity direct-heated continuous and batch oil roasters
- Blanchers
- Nut feeders
- Coolers
- Glazers
- Salt & seasoning application systems
- Product blending systems
- Conveyor & distribution systems
- Control systems



For the lowest oil volume and greatest versatility, ask about our patented HeatWave® oil curtain roaster.

Product Specifications



	A	B	C
Model	Overall Length	Belt Width	Overall Width
OR-3006	199" / 5.0m	30" / 76cm	68" / 173cm
OR-3610	247" / 6.2m	36" / 91cm	74" / 188cm
OR-4812	271" / 6.8m	48" / 123cm	86" / 218cm
OR-5414	295" / 7.4m	54" / 137cm	92" / 234cm

*Dimensions are rounded to the nearest inch/centimetre/metre

Additional sizes are available to fit your conveyor.

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