

Use one economical continuous fryer to produce many styles of chips, pellets and extruded snacks.

Significantly reduce fresh water usage and downtime for fryer de-crumbing by efficiently removing surface starch and fines from potato slices with the Gentle Wash™ 3-stage washing system.

Dynamic Action Fryer model shown with optional integrated oil supply tank, Continuous oil filtration, variable agitation tank and automatic oil level control.



Compact and economical

One Dynamic Action Fryer does the job of multiple fryers. Easily adjust the speed and motion of its product control paddles to produce different frying conditions for a wide variety of snacks.

External heating

Safe external heating automatically maintains the optimal oil temperature and adjusts quickly to changes in the product load.

Product variety

- Potato chips with little or no slicing
- Plantain, malanga, taro, multi-grain, and other types of chips
- Corn and torilla chips
- Selected pellet and extruded snacks
- Custom regional style snacks

Product variety



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

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