Potato Chip Fryer

With hundreds of installations worldwide, our fryers deliver superior product quality, clean operation & total reliability.

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

Superior oil quality
Low oil volume and rapid oil turnover assure fresh product with a long shelf life. Optimal oil level is automatically maintained.

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

Easy cleaning
Cleaning solution follows the same path as oil for thorough sanitation. Clean-in-place spray nozzles in the hood and exhaust stack clean all areas above the oil path. Self-locking motorized screw jacks raise the hood and paddle/submerger conveyor clear of the pan for complete cleaning access.

4,200 finished lb/hr
Multi-Zone Fryer with KleenSweep centrifugal oil filter.

Compact modular fryer produces 400 lb/hr of finished chips.

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Multi-zone frying control

Our Multi-Zone Fryers deliver the ultimate in processing flexibility. Create custom temperature profiles to produce traditional, ultralight or kettle style chips all from the same fryer.

Oil is introduced and removed at different points along the fryer pan for precise control of temperature, product flow and fines removal. Fry at lower temperatures to produce lighter color chips. All chips receive the same exposure to oil for uniform cooking.

<table>
<thead>
<tr>
<th>Model</th>
<th>Finished A</th>
<th>B Width</th>
<th>C Belt Width</th>
<th>D Feed Height</th>
<th>E Disch. Height</th>
</tr>
</thead>
<tbody>
<tr>
<td>PC 4</td>
<td>400 lbs/hr</td>
<td>26&quot;/71cm</td>
<td>51&quot;/130cm</td>
<td>20&quot;/51cm</td>
<td>47&quot;/119cm</td>
</tr>
<tr>
<td>PC 10</td>
<td>1,000 lbs/hr</td>
<td>27&quot;/68cm</td>
<td>64&quot;/163cm</td>
<td>36&quot;/91cm</td>
<td>45&quot;/114cm</td>
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<tr>
<td>PC 14</td>
<td>1,400 lbs/hr</td>
<td>31&quot;/79cm</td>
<td>73&quot;/186cm</td>
<td>46&quot;/117cm</td>
<td>48&quot;/122cm</td>
</tr>
<tr>
<td>PC 21</td>
<td>2,100 lbs/hr</td>
<td>34&quot;/86cm</td>
<td>88&quot;/224cm</td>
<td>60&quot;/152cm</td>
<td>48&quot;/122cm</td>
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<tr>
<td>PC 32</td>
<td>3,200 lbs/hr</td>
<td>40&quot;/102cm</td>
<td>94&quot;/239cm</td>
<td>66&quot;/168cm</td>
<td>50&quot;/127cm</td>
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<tr>
<td>PC 42</td>
<td>4,200 lbs/hr</td>
<td>43&quot;/109cm</td>
<td>109&quot;/277cm</td>
<td>78&quot;/198cm</td>
<td>52&quot;/132cm</td>
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<tr>
<td>PC 50</td>
<td>5,000 lbs/hr</td>
<td>47&quot;/120cm</td>
<td>109&quot;/277cm</td>
<td>78&quot;/198cm</td>
<td>52&quot;/132cm</td>
</tr>
</tbody>
</table>

Dimensions are rounded to the nearest inch/foot and centimeter/meter.

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