



# USE LESS OIL

COST EFFECTIVE | EFFICIENT | FLEXIBLE

# Heat and Control SOLUTIONS

[heatandcontrol.com](http://heatandcontrol.com)

Efficiently fry nuts, pellets, Namkeen and other snacks using less oil than conventional fryers with the HeatWave® snack frying system by Heat and Control.

#### The oil curtain advantage

HeatWave is a patented and proven breakthrough fryer design that cooks snacks using curtains of clean filtered oil instead of submersion.

#### Oil Savings

HeatWave operates with the lowest system oil volume of any continuous fryer. Rapid oil turnover rates produce snacks with a fresh flavour and long shelf life.

#### Total control

Temperature control is precise and adjusts rapidly to changes in product load. Maintain a uniform temperature along the length of the fryer or create custom temperature profiles.

#### Clean operation

Fines are removed as soon as oil passes over your products. Oil flow and the conveyor belt continuously clean fines from the fryer pan preventing hard-to-clean accumulations and oil damage. 100% of the system oil volume circulates through a continuous filter in seconds.

## SPECIALTY SNACK FRYING SYSTEM

HEATWAVE® MODEL HWF

DESIGNED FOR YOUR NEEDS. THERE IS A HEATWAVE FRYER TO FIT YOUR OPERATION.

**HEAT AND CONTROL**

®



[info@heatandcontrol.com](mailto:info@heatandcontrol.com)  
[www.heatandcontrol.com](http://www.heatandcontrol.com)

1

Download

HEAT AND CONTROL  
APPLICATION

2

Activate  
AUGMENTED  
REALITY AR

3

Point the camera  
AT THE MARKER &  
INTERACT WITH:

HEATWAVE®  
FRYER 3D

HEAT AND CONTROL®

# SPECIALTY SNACK FRYING SYSTEM

HEATWAVE® MODEL HWF

HEAT AND CONTROL®



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