

Heat and Control SOLUTIONS

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

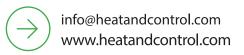
Temperature control is precise and adjusts rapidly to changes in product load. Maintain a uniform temperature along the length of the fryer or create custom temperature profiles.

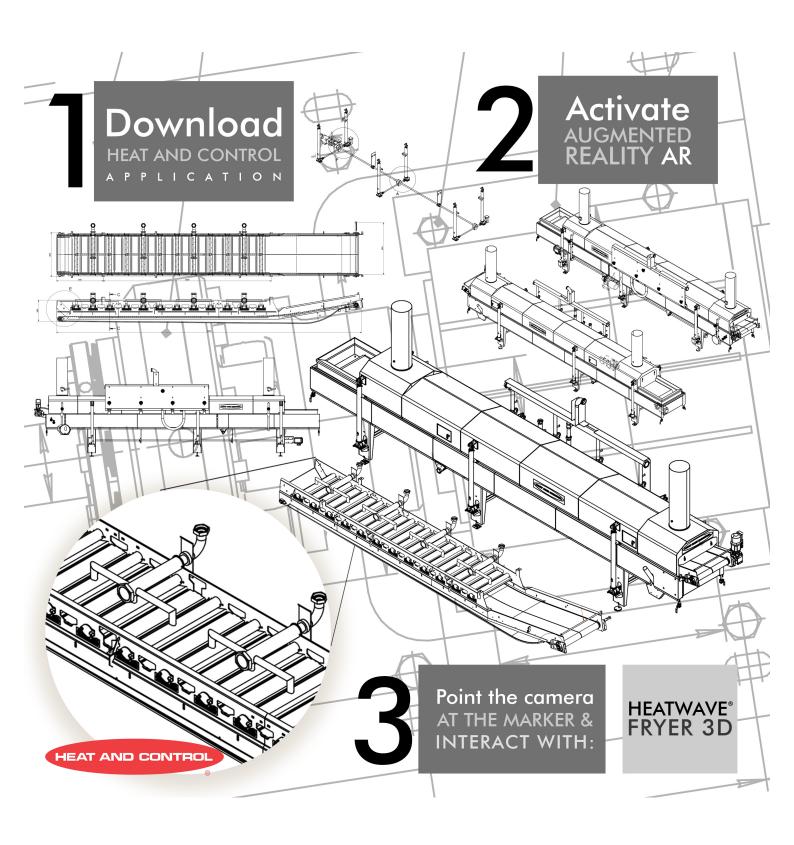
Clean operation

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.





SPECIALTY SNACK FRYING SYSTEM

HEATWAVE® MODEL HWF

HEAT AND CONTROL

