

1500 POUND PRODUCTION FRYER

CASA HERRERA FRYER IS DESIGNED FOR TORTILLA CHIPS, CORN CHIPS AND OTHER SNACK PRODUCTS, THIS FRYER PROVIDES ACCURATE TEMPERATURE CONTROL, LOW OIL VOLUME, CONTINUOUS OIL FLOW AND EASY CLEANING.

PRODUCT FEATURES

CAPACITIES:

- * 1000-3000 lbs of tortilla chips per hour
- * 600-2000 lbs of corn chips per hour

SMART DESIGN

- Continuous oil circulation system between fryer, filtration system and heat exchanger provides for the precise temperature control and quick adjustments to product load changes
- Filtration system allows for the continuous filtration by keeping fines in suspension for efficient removal of fines particles, this allows the highest oil and product quality.
- · Submerger paddles and conveyors control product for cook times and consistency.

- Automatic Oil Make-up and Feed system maintains positive oil level at a controlled rate.
- Clean-in Place (CIP) simplifies sanitation procedures. Includes appropriate valving, piping and discharge nozzles to direct cleaning chemicals to proper cleaning locations.
- Power Hood Lift for visual inspections of entire Submerger and discharge out while cooking. It also allows for simplified sanitation and includes high and low limit switches.
- Discharge Conveyor (bot oil belt) regulates product for changes in product drain times.



