

Efficiently fry nuts, pellets, Namkeen and other snacks using less oil than conventional fryers.



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.

Designed for your needs

There is a HeatWave fryer to fit your operation: Economical models with electric heating; models with lift-off hoods and manually tilting conveyors; high capacity fully-automated models.



Green peas



Fried Chickpeas



Mung (Moong) Dal



Batter coated peanuts



Boondi



Besan Bhuja (mixed)

HeatWave fryers are available in many sizes and configurations to meet your needs.

Oil Mist Eliminator

Option recovers oil from exhaust emissions and includes clean-in-place sprays.

External Oil Heating

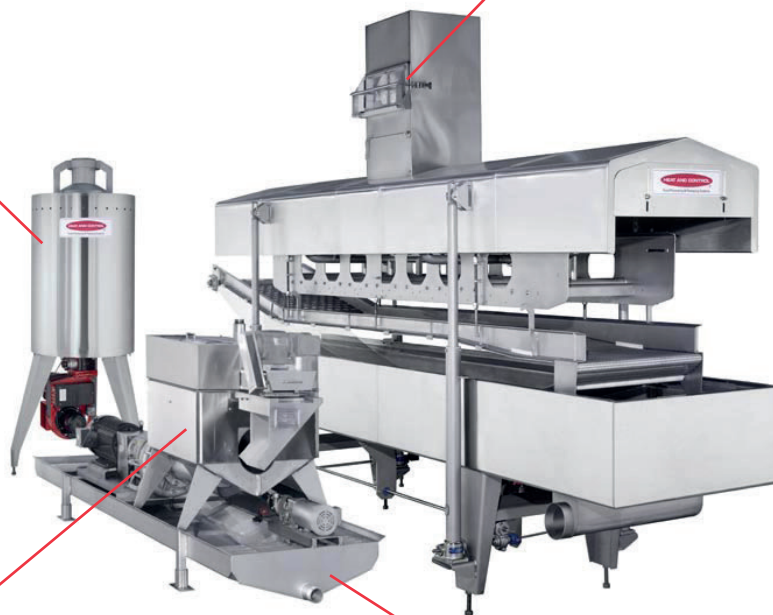
Safe, clean and efficient external heating can utilise:

- Natural gas
- LPG
- Fuel oil
- Steam
- Thermal fluid
- Electricity

Superior Oil Filtration

A variety of primary and secondary continuous filters are available for optimal oil filtration:

- Drum Pre-Filter
- Canister Filter
- KleenSweep® centrifugal filter
- Continuous Belt Filter
- Continuous Paper Filter



Fryer Support Module

Option includes filters and pumps, pre-piped and pre-wired to reduce installation and maintenance costs.

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

© Heat and Control Pty Ltd 2018