

CASE STUDY: MONTAGU IS NUTS ABOUT ITS NEW HIGH TECH FRYER



SOUTH AFRICA: Leading producer of dried fruits, nuts and seeds, Montagu Dried Fruit and Nuts, has installed a state-of-the-art indirect frying system that has dramatically reduced costs and improved product quality.

Supplied by Heat and Control, the HeatWave® fryer system installed at the Montagu factory in the Cape uses 50% less oil than traditional systems as the product is never immersed in oil, but only moves through an oil curtain. This ensures rapid oil turnover and the freshest, most consistently fried nuts possible.

Montagu Sales Director De Wet van Rooyen says the key factor that gives nuts their flavour is the oil that they are fried in: "Traditional nut fryers don't handle oil with as much care as our new HeatWave fryer does. This gentler process gives the nuts a better taste, a longer shelf-life, and has given Montagu products a competitive edge in the marketplace."

Van Rooyen says that because the fryer is energy efficient and maintains the integrity of the oil for longer, the cost of roasting has been reduced by approximately 50%.

With the lowest oil volume per kilogram in the industry, the HeatWave system has a very high oil turnover rate which prolongs the life of the oil.

The entire oil volume is passed through the filtration system in less than a minute, resulting in high oil quality, highly effective fines removal and fewer burnt particles.

Due to the rapid oil turnover rate, the oil stays cleaner for longer, so less oil needs to be dumped. There is a zero delta T over the fryer width and length as well as a minimal temperature difference (1-2 Deg C) through the bed depth. This leads to uniform cooking and no hot spots.

Hannes van Rooyen, Operations Director at Montagu Dried Fruit and Nuts, is impressed with results. "Taste and quality have vastly improved as a result of superior control over all aspects of the roasting process, thanks to the new system."



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