

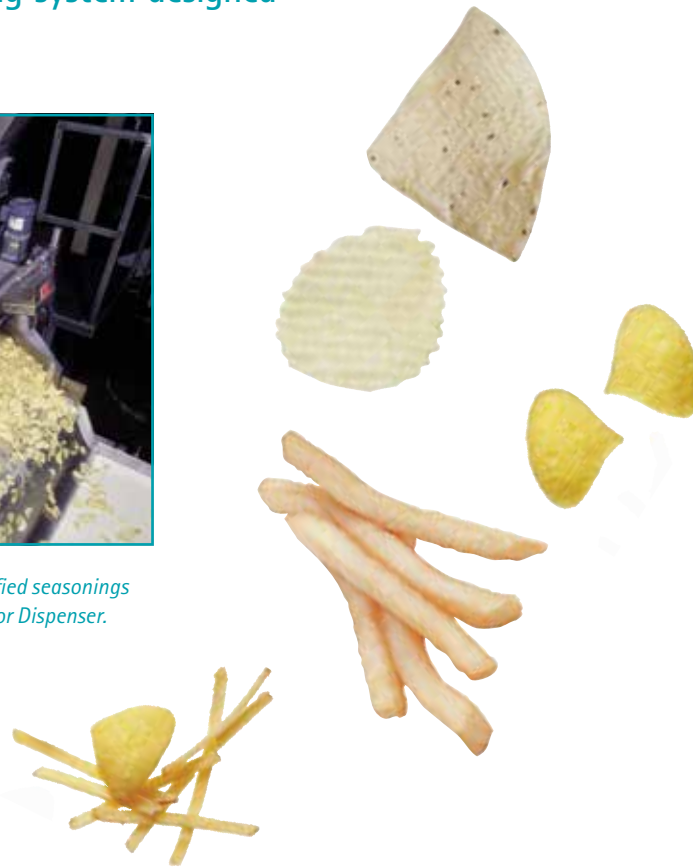
Low-Fat Stripping System

Model LOC

Dozens of our Low-Fat Stripping Systems have been installed around the world since 1983. Contact us for a stripping system designed for your fried foods.



For product fried in Olean®, vitamin-fortified seasonings are easily applied with our Belt-Type Flavor Dispenser.



HEAT AND CONTROL



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Over 30 Offices Worldwide

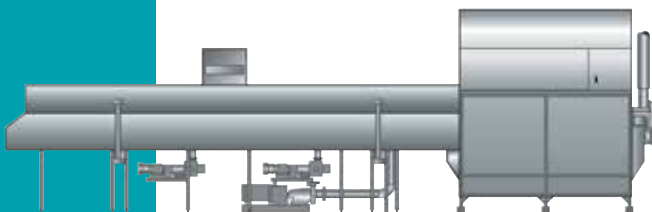
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HEAT AND CONTROL

Low-Fat Stripping System



Produce fat-free, reduced-fat and regular fried foods using your existing frying system.



HEAT AND CONTROL

Low-Fat Stripping System

Produce reduced-fat, fat-free and regular fried foods on the same production line.

Reduce fat naturally

Now you can control the fat content of your products. Without using solvents, the Low-Fat Stripper lets you control the final fat content of potato chips, french fries and other fried foods. The Stripper is also recommended for foods fried in the fat-free cooking oil Olean®

Multi-product flexibility

Fill orders for reduced-fat, fat-free and regular fried foods using the same processing system. Choose from low capacity batch strippers for pilot plant or product development to continuous production units for up to 5,000 finished lbs./hr. of potato chips.

Fits existing lines

Use your existing equipment for product unloading, preparation, frying and packaging. The Low-Fat Stripper integrates with your existing fryer to produce reduced fat-free products, and serves as a transfer conveyor when frying regular product.

Self-cleaning

Clean-in-place spray system thoroughly sanitizes all internal surfaces, with no disassembly required.

The Olean machine

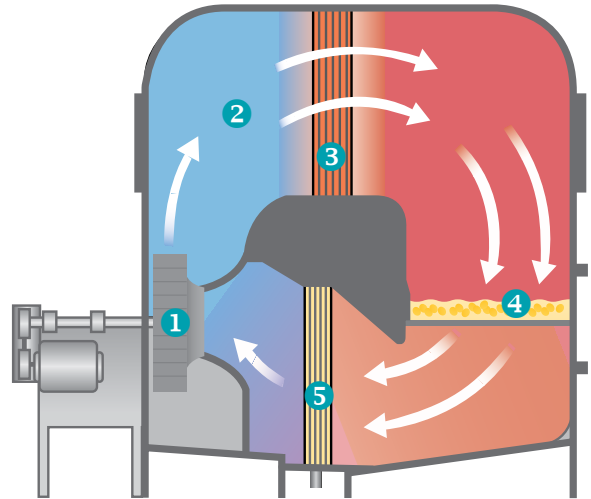
Tilt the conveyor up for complete cleaning access. Parts remain on the applicator during cleaning.



The Low-Fat Stripper mounts to the discharge of the fryer enabling your existing line to produce reduced-fat, fat-free and regular fried products.

How it works

- 1 High volume fans circulate the stripping atmosphere.
- 2 Steam is added to reduce the atmosphere's oxygen content to preserve cooking oil quality. To maintain this low-oxygen environment, finished product is discharged through rotary air lock.
- 3 Atmosphere is heated by a steam or thermal fluid heat exchanger.
- 4 As product is conveyed through the Stripper, the atmosphere flows through the product pack to remove surface oil.
- 5 Oil separators remove stripped oil from the atmosphere. Oil is returned to the fryer for reuse.

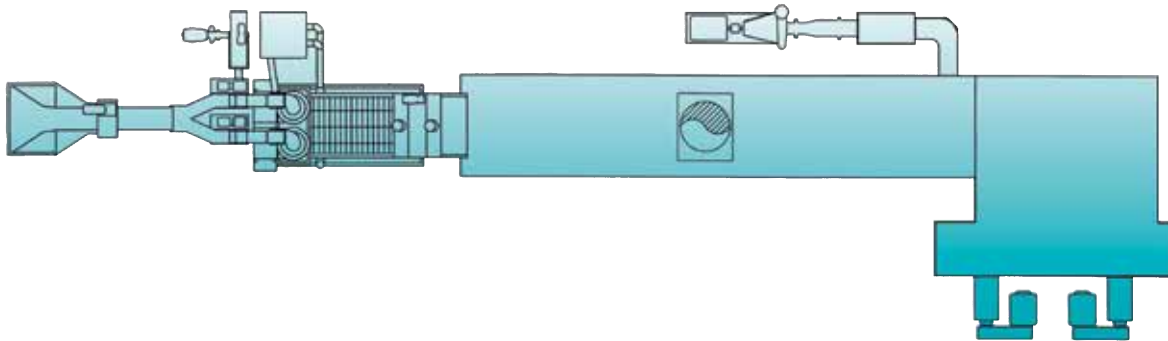


Typical Low-Fat Potato Chip System

Conventional Potato Preparation
Slice water content $\pm 80\%$

Partially Fried Chips
 $\pm 8\%$ water
 $\pm 36\%$ oil

Finished Low-Fat Chips
 $\pm 2\%$ water
As low as 18% oil



Heat and Control supplies the complete system plus worldwide parts and technical support.

