

Frying & Cooking systems



Fryer
TH/EH PRO Series
Frying & cooking systems

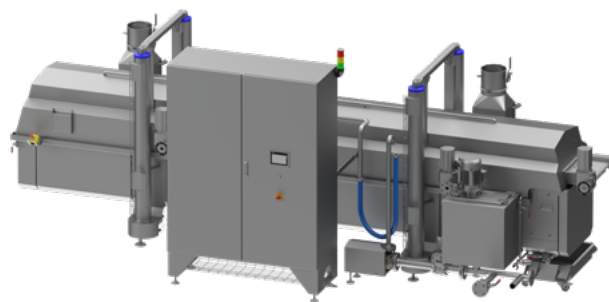
HITEC 
FOODSYSTEMS

PROCESSING | SOLUTIONS | TAILOR MADE

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HiTec Fryer - TH/EH PRO Series

The HiTec fryers are multi-purpose, continuously operating high-performance machines which allow to fry a wide range of products. The frying process is controlled through time and oil temperature, to achieve an ideal cooking effect, a perfect product color and best yields. We are offering either electrical heated or thermal oil heated fryers, which work energy saving and efficiently. All HiTec fryers are very easy to clean and to maintain, as well as ergonomically designed and meets highest standards in terms of (food) safety and sanitation requirements.



ClearOil

Prepared for ClearOil filtration system



Details:

- Oil tub fully isolated hood is covering the entire oil tub
- Vapor barrier system (sealing between oil tub and hood)
- Electrical lifting device with 4-columns spindle drive. (Lifts up the hood and belt, and heating system)
- Stationary exhaust connections mounted to the side of the fryer, incl. manual control flap
- Stainless steel geared motors for the upper and lower belt
- Upper conveyor with easy product height adjustment
- Extremely low energy consumption at constant oil temperature achieved through an efficient and energy saving heating system with High-Power heating coils
- Integrated sediment removal system consisting of scraper, sieve and sediment trolley with water sprinkle system to prevent ignition and reduce fire hazards
- Industry 4.0 Intuitive operability via a touch panel, with recipe management with Siemens PLC control system. Incl IXON Modem Networking with the remote maintenance service
- Oil level control system
- Oil circulation system with variable pump speed for optimal energy transfer and even temperature distribution. Oil flow in production direction.
- Sophisticated safety concept (oil overheating protection, control of minimal filling level, mechanical and electrical interlock, optical and acoustical warning signals etc.)
- Connecting piece for external HiTec CLEAROIL filtration system
- Designed according to the latest hygiene and safety standards Fully made of stainless steel and plastics that have been approved for use in the food industry
- The temperature, water level, pump control and belt speed are controlled via a PLC control with touchscreen interface. (Siemens) incl. Internal modem, for remote service and analysis.
- Completely built in accordance with the latest hygiene guidelines (EHEDGE)
- Water temperature 99 degrees, Stay-in time fully adjustable.

HEATING ELEMENTS INCLUSIVE

Thermal or Electrical available. The open design of the entire heating system, combined with the electrochemically polished surfaces prevents accumulation of debris and product particles what ensures an easy, efficient cleaning.

Our fryer is perfectly suitable with the HiTec ClearOil, this will continuously filter foreign substances from the frying oil during operation already, reducing your production costs while increasing the product quality.

Options

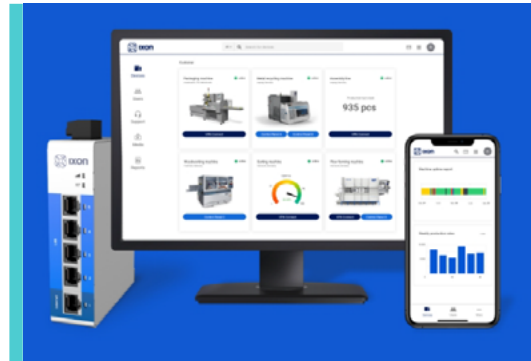
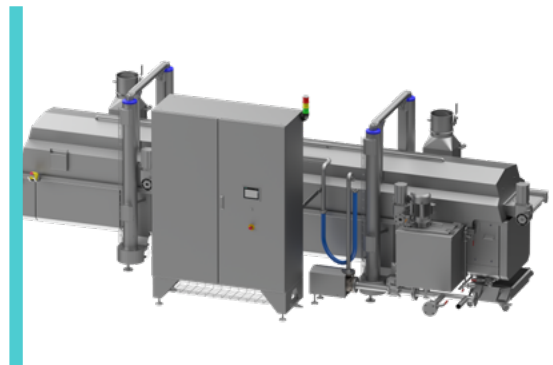
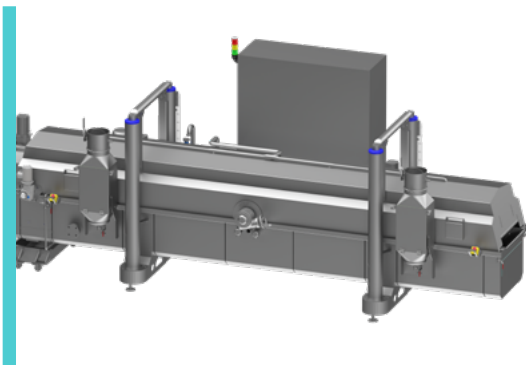
- HiTec ClearOil Filtration system
- Available in 400/600/1000 belt width
- Available as electric or thermal heated
- Non-Stick Infeed belt
- Separate Infeed/Outfeed Conveyor
- CIP System
- Chimney system with filter
- Fire extinguishing system



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HiTec Fryer - TH/EH PRO Series



ClearOil



ClearOil is a filtration system designed for the continuous purification of frying oil. The pollution is removed from the oil thanks to a high grade filtration medium capable of filtration up to 1 micron.