

New frying system

Heat and Control Pty. Ltd., India, is offering a new frying system that cooks with curtains of oil to achieve the highest product quality and lowest oil utilization. Ideal for coated products, HeatWave exposes foods to clean filtered oil. Food is physically separated from unfiltered oil and fines by a unique divider plate. HeatWave's patent-pending design preserves oil quality and minimizes cleaning costs. Fines are removed at the infeed end of the fryer to minimize oil degradation. *Contact: Heat and Control Pty. Ltd., 3 Anurag, G-131, 1st Main Road, Anna Nagar East, Chennai 600 012, Tamil Nadu, India. Tel: +91 (44) 6441 455; Fax: +91 (44) 6441 466; E-mail: info@heatandcontrol.com.au; Website: <http://www.heatandcontrol.com>. (Beverage and Food World, August 2000)*