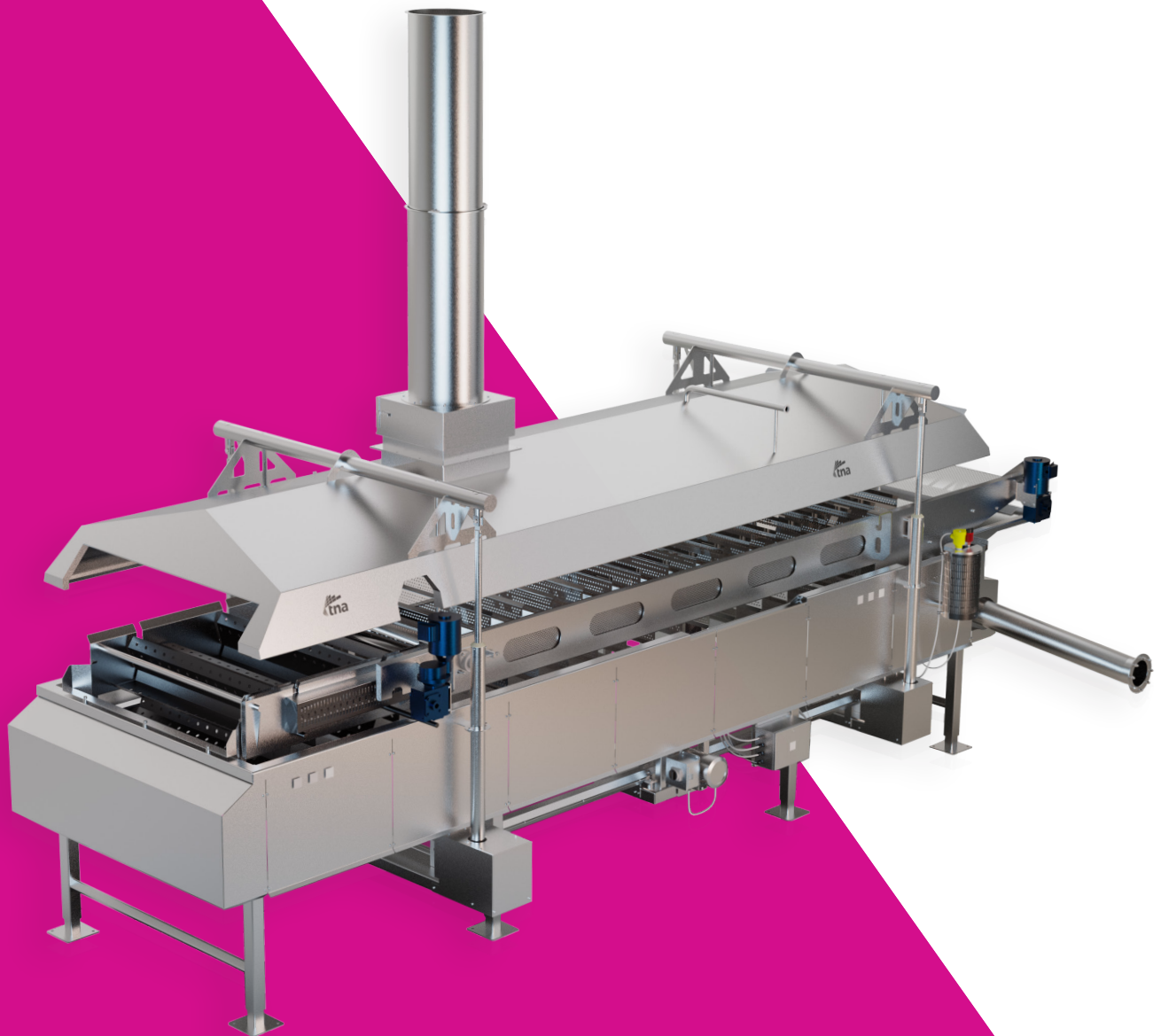


tortilla chip fryer





the ultimate tortilla chip fryer

Delivering the highest quality tortilla chips at the lowest possible total cost of ownership is what enables our customers in this sector to meet their goals and exceed expectations. Leveraging over 40 years of processing knowledge, you can always trust our design innovation in frying solutions. Start adding value today with our latest technological advances.

delivers up to 3000lbs (1360kg) of prime tortilla chips per hour

With the capacity to deliver up to 3000lbs (1360kg) of tortilla chips per hour, the tna tortilla chip fryer sits at the heart of your line and delivers the stability and consistency you need across a wide range of product styles.

key benefits

- » Remote heat exchanger for stable temperature control
- » Flow wheels and submerging conveyor designed for full product containment
- » Smooth fryer construction for easy cleaning and high sanitary design
- » Full control system with HMI touchscreen to manage all fryer functions
- » Oil filter, control panel, circulation pump, and storage tank pre-mounted on skid for easy installation
- » Flexible to allow for a wide range of cooking parameters



Designed for full product containment, no chip is ever left behind during the production, while its full control system make fryer functions easy to manage and can cover a wide range of cooking styles.

standard features

- » All stainless steel construction for easy cleaning
- » Integrated fryer hood with lifting jacks for cleaning and maintenance
- » Integrated CIP spray system
- » Integrated submerging conveyor
- » Multiple oil inlets for control of flow and temperature in the fryer
- » Circulation pump and transfer pump
- » Control system
- » Filtration drum filter
- » Fryer hood mounted on lifting system
- » Integrated CIP nozzles in fryer hood



applications - tortilla chips

optional features

- » External direct fire heated system available
- » Control systems: Allan Bradley & Siemens
- » Different filtering solutions

fully supported at all times

Fast, dependable, reliable. We offer full support when you need it, where you need it. From 30+ locations globally, our specially trained TNA experts are never far away. From process control to spare parts, maximizing your production time is our priority.

Whatever your unique requirements in tortilla chip frying, TNA solutions is the perfect partner to deliver what you need, where you need it, and with a single, accountable point of contact.

specifications

tna tortilla chip fryer	
Capacity	Up to 3000 lbs (1360 kg) / hour
Fryer width	47.8 in (1214 mm)
Fryer length	226.2 in (5746 mm)
Density of finished product	95 gr/l
Frying temperature	180 - 190°C
Cooking time	40-90 seconds

* All above specifications are subject to change and may differ according to product. Please confirm when placing your order.