



OIL SWEEP® DE-OILING SYSTEM

MAXIMIZE PRODUCTION TIME
AND SAVINGS THROUGH
REDUCTION IN OIL USAGE



REDUCE OIL WASTAGE

Recover frying oil and minimize oil wastage to realize significant cost savings with the Oil Sweep De-oiling system.

Oil Sweep strips fried potato products of surface-oil prior to freezing and packing. The stripped oil is recovered through a bank of cyclones and returned to the fryer oil recovery system. Solid fines are separated, and the reusable oil is transferred back into the frying system.

During the frying process, typical oil pick-up on french fries is around six to eight percent. While much of this oil is contained within the fries themselves, Oil Sweep can recover most

of the free surface-oil. Resulting in increased yields and a healthier product.

In addition, less product surface-oil improves the performance of the defrosting and cleaning cycles of the pre-cooler and freezer. The Oil Sweep helps to reduce oil particles clogging cooling coils in the pre-cooler. Manufacturers benefit from lower operational costs due to decreased downtime for maintenance and energy savings from greater cooling efficiency.

CUSTOM DESIGNED SOLUTION FOR YOUR POTATO PRODUCT



The Oil Sweep is custom designed by Heat and Control specifically for the french fry and potato products industry, featuring an in-line cyclone bank and low pressure extraction ducting underneath a permeable chain conveyor.

It can be retrofitted into existing lines and has low maintenance requirements, while the automated CIP system and the hygienic design ductwork makes it easy to clean.

INTEGRATED SOLUTIONS DESIGNED FOR YOUR BUSINESS

PERFORMANCE IMPROVEMENTS

Typical french fries leave the fryer carrying up to eight percent oil by weight. While much of this oil is contained within the fries themselves, much of the free surface-oil can be recovered. Total oil recovery is approximately one percent of fryer throughput, representing an oil consumption saving of over ten percent.

COST SAVINGS

Earn back the cost of your investment through savings due to a reduction in oil giveaway. Save cleaning and down-time due to reduced build up of oil in the pre-cooler and freezer.

EASY TO CLEAN

Spray balls within the Oil Sweep connect to existing cleaning and inspection units. Ductwork features hygienic design and the hinged plenum-ends can be easily opened for cleaning. The inclusion of inspection hatches improves access for cleaning and quality inspections.

OIL SWEEP DE-OILING SYSTEM

OIL MANAGEMENT SYSTEMS

The Oil Sweep De-oiling system adds to Heat and Control's already impressive portfolio of equipment for potato processing. It demonstrates our credentials as a leading single source equipment supplier from potato receiving, processing, product handling and packaging solutions, all supported by a global network of service and technical support.

Ideal applications for Oil Sweep include:

- French fries
- Potato wedges
- Potato co-products



With decades of experience and a complete testing center to support your requirements, Heat and Control can bring knowledge, experience, innovation and technology to your next project.

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