



# innovatively designed continuous chip frying system

tna conti-pro® PC 3 is an innovatively designed continuous chip frying system featuring patented opti-flow® technology. Opti-flow® ensures optimized oil and product flow so your products maintain a high-level of quality. 99% of cyclone dead spots caused by turbulence are eliminated at the start of your frying process, and ensures a reduction in rejects in your product flow less than 3%. Designed with a multi-flow oil injection system and automatic temperature control, the tna conti-pro® PC 3 allows complete control over your frying process for consistent potato chip texture and quality.



## key benefits

» Provides laminar flow of oil and helps ensure each potato chip is fried evenly resulting in less acrylamide formation, also helps clear debris from bottom fryer to extend oil life and maintain product quality



» Prevent product breakage and debris deposits in the construction, resulting in less rejected product after frying and extended oil life



» Reduced cleaning time with no oil remains after draining the fryer



» Prevent potato slices from absorbing or carrying excess oil and produce healthier products with reduced acrylamide formation



» Less risk of breaks, downtime, leakage and failure thanks to minimal welding



## standard features

- » Patented opti-flow technology
- » Product transport system with spring steel sealing
- » Unique and durable constructed frying kettle design with rounded corners and sloped bottom
- » Multi-flow oil injection system
- » Multiple drives in the flow wheel section

- » Automatic temperature control
- » Continuous oil filtration through belt filter
- » Stepless oil level regulator
- » Automatic hood lifting device
- » Insulated hood with condensation collecting pan
- » Integrated condense gutter