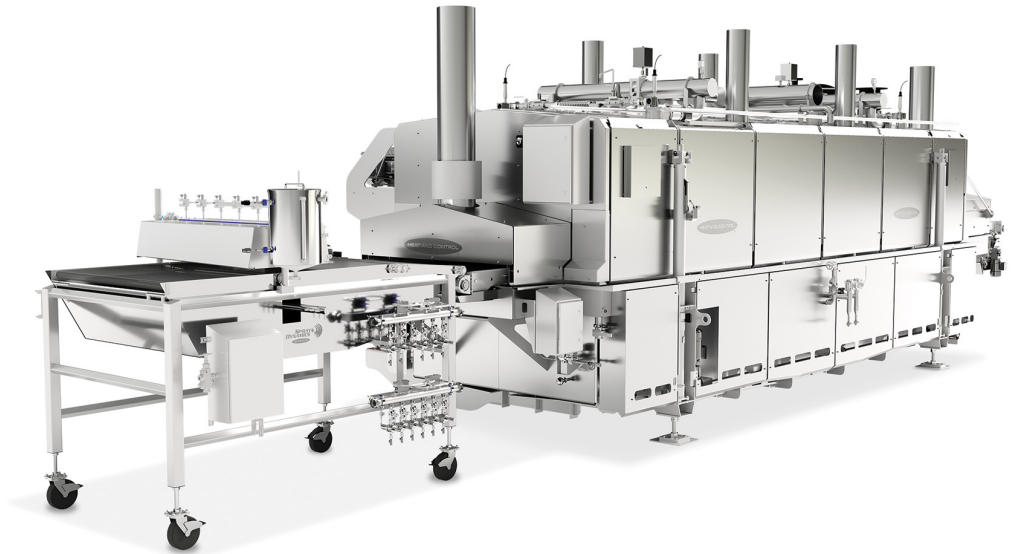




AirFry System / AFS



Applications

- _ Non free-flowing (flour)
- _ Free-flowing (crumb)
- _ Japanese crumb
- _ Chicken breasts, strips, nuggets and other boneless chicken pieces
- _ Breaded seafood
- _ Breaded vegetables
- _ Breaded cheese sticks
- _ Non-breaded products such as baked taquitos and egg rolls

An integrated continuous air frying system that creates products with taste, texture, and appearance like fried foods without using traditional (submersion) frying methods.

Industrial linear air frying system combining the high accuracy of Spray Dynamics® oil application system and the uniform, high speed air frying of the AirForce® Impingement Oven.

“Fried-like” Texture

Provides a means to continuously produce a “fried-like” product using a controlled application of topical oil from a spray system, and the uniform flow of pressurised, high velocity cooking atmosphere from an impingement oven.

Retrofit or Complete New System

Sized to meet desired production requirements and works with standard batter and breading application systems. Existing ovens can be converted to an AirFry System with minimal investment.

Minimal Oil

Provides breaded products using reduced oil content with taste, texture, and appearance similar to foods fried using traditional (submersion) frying methods.

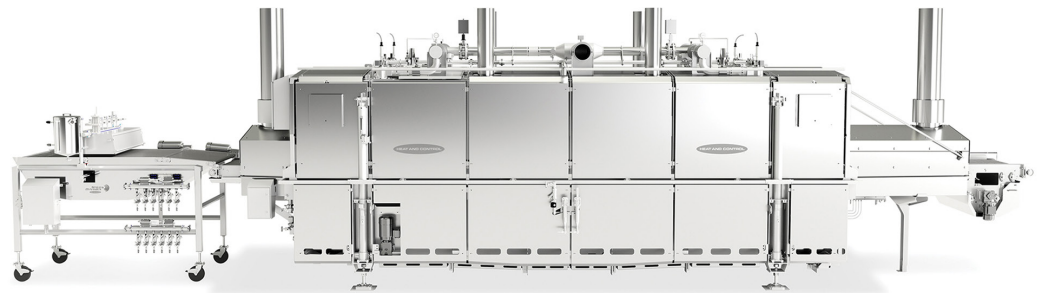
The AirFry System works with standard batter and breading application systems for coated and non-coated products.

Spray Dynamics Oil Spray System

- Metered airless oil spray application allows for precise metering of oil to the product without excessive overspray
- Separation of oil application and oven belts to minimise oil carry over to oven belt
- 304 stainless steel construction
- Oil spray configuration dependent on product, oil pickup requirements, belt speed, and belt width

AirForce Impingement Oven

- Highly uniform pressurised airflow and high levels of process parameter adjustment, AirForce® ensures the most uniform and fastest air fry time in the industry
- Temperature, humidity, and air velocity are independently adjustable
- Easy cleaning: includes comprehensive semiautomatic or fully automatic CIP systems
- Standard belt options: 71cm, 107cm, and 127cm wide (28", 42", and 50" wide)



Contact us today about opportunities in the air fried product market.

Heat and Control research and development testing sites are available to conduct trials and help bring new product ideas to reality.



Spray Dynamics is the leader in coating and seasoning application precision. Spray Dynamics enables you to produce products of consistently fine quality and flavour, with little-to-no waste.

Heat and Control Prepared Foods Systems provides Industry-pioneering systems that deliver years of production efficiency, reliability, and quality. We have invested in decades of research and development to advance the quality of food products. Our commitment to the industry has revolutionised food production and helped brands create products that consumers love.



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