

mega series



Lawrence equipment's full line solution



Mega tortilla chip sheeter/toaster oven

Heat Exchanger Features

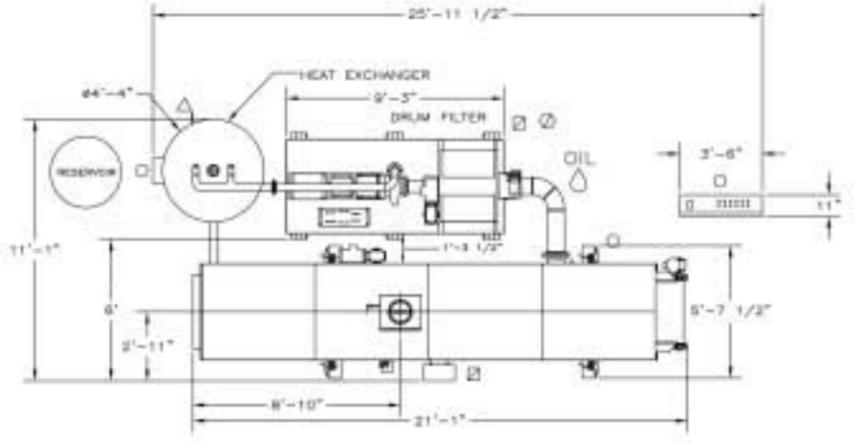
- 87% efficient transfer of flame heat to oil (individual operator conditions may vary results)
- Stack mounted safety high stack temperature shutdown sensor (shutdown may require manual resetting as well as the flame management system)
- Alarm horn with silence button for the burner shutdown
- Door mounted indicating lights for power on, burner on, alarm, main fuel and flame failure reset switch
- Internally mounted flame safety with descriptive messages indicating type of failure with door mounted reset button and UV flame sensor
- Starter for blower motor with breakers
- High pressure and low differential pressure switches for low fluid flow safety shutdown
- Bypass style check valve facilitates cleaning
- Low combustion air safety shutdown switch



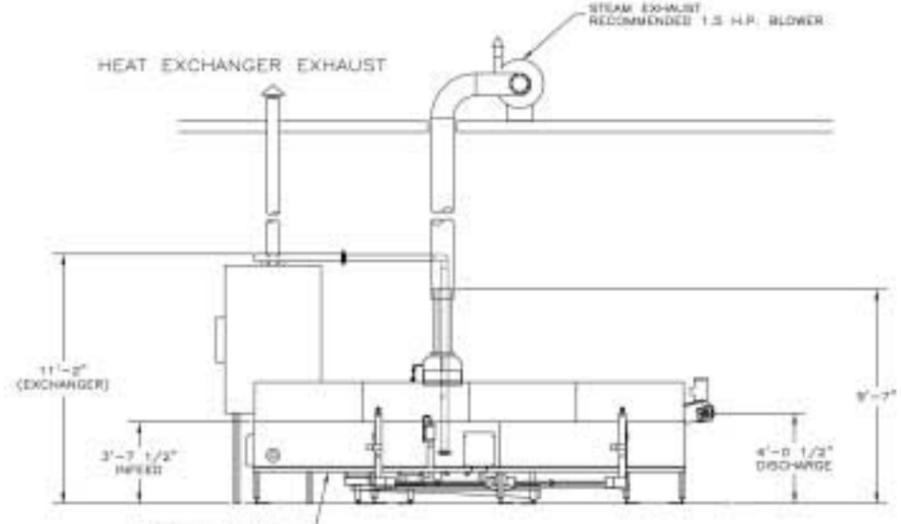
2034 North Peck Road • So. El Monte, California 91733 USA
 (626) 442-2894 Fax (626) 350-5181 (800) 423-4500 • www.lawrenceequipment.com

the next generation
THE MEGA SERIES EXTERNALLY HEATED TORTILLA CHIP FRYERS

Tortilla Chip Fryer Configuration



TORTILLA CHIP FRYER OVERHEAD VIEW



TORTILLA CHIP FRYER SIDE VIEW





Space efficient configuration: Tank, drum screen filter & pump are built in a stainless steel oil containment pan

The Lawrence Mega Series EXTERNALLY HEATED TORTILLA CHIP FRYER

Application

For continuous frying of Tortilla Chips, as well as other snack products, where the tolerances for frying consistency and oil quality are critical.

Capacity

Available for Tortilla Chips from 1,000 lbs. to 2,500 lbs./Hour

Construction

- Base support frame is all heavy duty stainless steel tubing
- Kettle pan is 3/16 mild steel with stainless steel trim (Optional: all stainless steel kettle)
- Hood doors are all 304 stainless steel
- All belting and paddles are stainless steel

Critical Control Point Monitors

- Separate dwell time indicators for paddle/submerger belt and discharge belt
- Oil temperature indicator



Rotary drum screen continuously removes fines from oil flow

Conveying System Features

- Synchronized stainless steel inlet paddles gently distribute the chips and convey them to the submerger belt
- Submerger belt with paddles
- Separate A/C inverter drive systems control paddle /submerger and discharge belts independently
- External motorized fines drum and discharge conveyor with programmable air pulse to discharge fines
- Stainless steel mesh discharge belts supported with rotary style bearings to eliminate belt wear and reduce maintenance

Main Oil Circulation Features

- High velocity centrifugal pump continuously circulates oil through the fryer and heat exchanger
- Fines are held in suspension and removed as 100% of the circulating oil passes through the fines removal belt

Drive

- Both paddle/submerger and discharge belts have variable speed A/C inverter drive systems



Remote control panel



Large diameter oil exit to drum screen

Options

- Dual zone chart recorder
- Motorized hood lift
- Clean in-place system
- In line vent oil extractor
- Oil scrubber
- Stainless steel kettle

Cooker Features

- Fryer design utilizes minimum oil to achieve rapid oil turnover with precision cooking
- Unique large volume oil distribution inlet manifold with easily removable clean out provides even distribution of flow over full width of fryer
- Internal cooking kettle dam creates constant oil level and eliminates surges
- Auto level control to replenish oil as needed
- Unique design of submerger conveyor frame prevents warpage
- Kettle design allows submerging of all conveyor components to simplify clean-up
- Motorized fines removal system continuously removes foreign matter, extending oil quality
- Magnetic starter with control circuit for oil vapor exhaust
- U.L. approved control and disconnect boxes

