

HEAT AND CONTROL

®

Corn Products Conditioner



Equalize tortilla chip moisture before frying to prevent blisters and oil pockets.

- After toasting, chips have a soft, moist center covered by a dry skin. Without conditioning, frying causes internal moisture to expand rapidly, creating blisters which can break open or fill with oil.
- When conveyed through our conditioner's enclosed cabinet, the chips create their own warm, humid atmosphere which efficiently balances their internal and external moisture content before frying to prevent blistering.

More conditioning, less space

One, three, and five tier models provide variable conditioning times and require minimal floor space. Height-adjustable stainless steel mesh discharge conveyor minimizes the product drop into the fryer.

Simple cleaning

Stainless steel construction with large hinged doors and lift-off top covers provide complete access for cleaning.

Rugged & reliable

For positive tracking with minimal wear, stainless steel conveyor belts are sprocket-driven over plastic-covered tracks. Spring adjusters maintain consistent belt tension.

Optional features

- High-temperature plastic belt
- Water mist sprays
- Caster-mounted units

Corn Products Conditioner | *Model CPC*

Choose standard or custom-configured conditioners for your unique corn products

Conditioners with multiple conveyors fit neatly between your oven and fryer. ➤

Single pass conditioners require minimal floor space. ▼



Constant improvement and engineering innovations mean these specifications may change without notice.

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