

One turnkey system continuously processes every variety of nut meat.

From compact to high capacity, Mastermatic Nut Roasting Systems are available in sizes to meet your unique production requirements. Complete systems from manually controlled countertop models to high capacity fully-automated lines.



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Everything from product infeed to oil roasting, cooling, glazing, seasoning and controls are provided in a single ready-to-run system.

Superior quality products

The world's leading nut processors rely on Mastermatic systems for consistent, high quality product. Direct-heating without hot spots and the unique Mastermatic Cool Zone™ promote oil and product quality.

Precise process control

Independent control of product feed, multiple temperature zones in the roaster, conveyor speeds, glazing and seasoning application provide customised processing for any variety of nut.

Easy-to-clean

Drip pans and covers are easily removed for complete cleaning access. The unique cooler design prevents seasoning build-up on the conveyor belt.

Easy installation

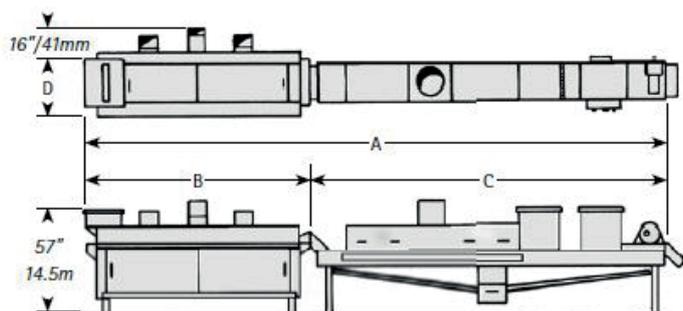
All models are pre-wired and include operating controls. To reduce installation cost, systems can be delivered pre-piped and ready for operation.

Optional features

- Continuous oil filter
- Sediment removal conveyor
- Submerger conveyor
- Automatic oil level control
- Conveyor/hood hoists

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Product Specifications



Standard Model Examples	A feet/metres	B feet/metres	C feet/metres	D inches/mm	Heating Zones
6-24	22'/6.7	10'/3.05	12'/3.7	60"/1524	2
10-30	26'/7.9	12'/3.66	14'/4.3	66"/1676	2
16-30	39'/11.9	18'/5.49	21'/6.4	66"/1676	2
18-24	44'/13.4	20'/6.10	24'/7.3	70"/1778	2
24-34	54'/16.5	26'/7.93	28'/8.5	70"/1778	3
28-40	62'/18.9	30'/9.15	32'/9.8	76"/1930	3

*Fryer lengths are available in 2' (0.6m) increments up to 36' (11m) long with useable belt widths up to 40" (1016mm) wide. Dimensions are rounded to the nearest millimetre / inch / metre.

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