

Automated continuous frying for a variety of snack food products.

Every machine features innovative technology developed through years of experience in delivering snack food systems around the world. Built for reliable operation and low lifecycle costs, Heat and Control systems consistently deliver unique quality for every snack brand.



Standard fryers are available with 1.1 to 6 sq. metres of frying area.

Precise frying control

Accurately control temperature and conveyor speed for consistently uniform products including:

- Tortilla chips
- Cheese balls
- Pellet snacks
- Soy & wheat nuts
- Pasta snacks
- Vegetable snacks
- Corn chips
- Pork rinds
- Noodles

Easy installation

All models are pre-wired and include operating controls. Fryer systems can be delivered pre-piped to reduce the cost of installation.

Maximum versatility

A variety of conveyor belts are available for different products. All models feature multiple heating zones for optimal temperature control.

Easy cleaning

Main and submerger conveyors separate and raise clear of the pan to facilitate cleaning. Fryer can be built to USDA standards for meat snacks.

Optional features

- Continuous oil filter
- Sediment removal conveyor
- Automatic oil level control

Superior quality products

Low oil volume provides fast oil turnover rates for fresh, crisp products with a longer shelf life. Unique Mastermatic Cool Zone™ extends oil life.

Minimal floor space

Mastermatic fryers provide a large frying area from a relatively small footprint.

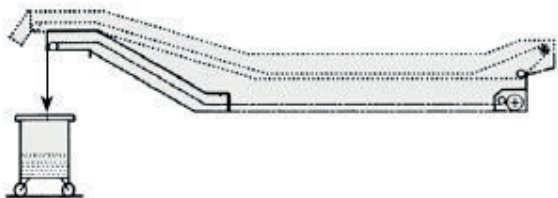
Choose from our standard conveyor designs or let us custom design a fryer for your unique snacks.



Buoyant product
Drop-in product feed. Corn and tortilla chips, cheese balls, puff pellet snacks, noodles, french fries, pasta.



Free-flowing product
Nuts, sunflower seeds, soy and wheat nuts, pellet snacks, vegetable snacks, beans, pasta snacks.



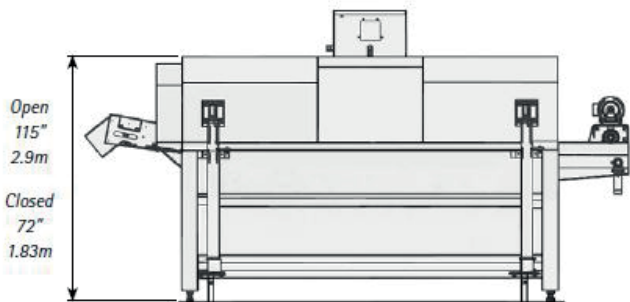
Sediment removal conveyor
Optional conveyor removes fines from pan bottom and continuously deposits them into an external container.
Note: Adds approximately 1.53 metres (5 feet) to fryer length.

Product Specifications

Standard Model	Heating Zones	Overall Length	Overall Width
Examples		feet/metres	inches/mm
8-24	2	11' / 3.36	60" / 1524
10-24	2	13' / 3.97	60" / 1524
8-30	2	11' / 3.36	66" / 1676
28-30	3	31' / 9.46	66" / 1676
8-36	2	11' / 3.36	72" / 1829
36-36	3	39' / 11.90	72" / 1829
8-42	2	11' / 11.36	78" / 1981
32-42	3	35' / 10.68	78" / 1981

Fryer lengths are available in 2' (.6m) increments up to 36' (11m) long with useable belt widths up to 40" (1016mm).

Dimensions are rounded to the nearest inch / millimetre / metre.



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