Model MCF

The continuous multi-product frying alternative to batch frying.



Countertop or free-standing

Mastermatic fryers provide a large frying area and require very little floor space. From countertop size to large free standing models, all fryers are selfcontained, including operating controls. Each fryer is delivered pre-wired and ready for operation.

Precise frying control

Accurately control temperature and conveyor speed to uniformly fry a wide variety of snacks and prepared foods:

- Pellet snacks
- Nut meats
- Tortilla chips
- Chicken nuggets
- Hash browns
- Meatballs & patties
- French fries
- Egg rolls
- Onion rings
- Fish sticks
- Noodles

Superior quality products

Low oil volume provides fast oil turnover for fresh product with a long shelf life. Direct-heating without hot spots promotes oil and product quality.

Easy-to-clean

Easy-to-remove hoods, lift-out conveyors, and suspended heating elements simplify cleaning. Fryers are built to USDA standards.

Available models Model 350

Space-saving countertop fryer provides 3.5 square feet of frying area from 12 inch wide conveyor belt. Electrically heated.

Model 450

Larger capacity countertop fryer with 4.5 square feet of frying area and a 12 inch wide belt. Electrically heated.

Model 700

With nearly 7 square feet of frying area and a 20 inch wide belt, this fryer meets the demands of the busiest food service operation. Natural gas heated.

Accessory Components

- Continuous oil filter
- Automatic oil level control
- Custom conveyor configurations
- Finished product de-oiling conveyor
 - Cooling conveyors
 - Salting / glazing systems
 - Drum coaters

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Product Specifications:

Standard Models	Belt Width	Overall Width	А	В
			Length	Length
350	305 mm	584 mm	2337 mm	737 mm
450	305 mm	762 mm	2692 mm	762 mm
700	508 mm	787 mm	3073 mm	1626 mm

*Dimensions are rounded to the nearest millimetre.



Model 700 fryers feature direct gas-fired heating.

Model 350 and 450 fryers are electrically heated.

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

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