

**HEAT AND CONTROL**

®

## Mastermatic® LDKF Batch Fryer



*Fryer shown with optional fines removal conveyor.*



### Economical fryer produces superior kettle-style potato chips.

#### Versatile temperature profile

Direct gas-fired longitudinal heat transfer tubes produce a versatile and responsive temperature profile. Customize cooking conditions for different chip qualities and grades of potatoes. PLC control maintains that profile for repeatable quality.

#### Automatic slice stirring

Chip-Stirr® system automatically agitates slices during cooking and directs the finished chips to the discharge/drain conveyor. Chip-Stirr® prevents slice clusters, allows one operator to monitor multiple fryers, and assures consistent chip quality from batch to batch.

#### Up to 300 lbs/hr

Standard models produce a minimum of 200 lbs / 91 kg and 300 lbs / 136 kg per hour of uniformly fried hard-bite potato chips.

#### Oil level control

Automatic oil level control maintains a consistent oil volume in the fryer.



*Chip-Stirr moves back and forth in the pan to uniformly fry potato slices.*

#### Enclosed frying area

A stainless steel hood covers the fryer and can be raised with motorized screw jacks. In addition to safety, the hood greatly reduces draft air and energy requirements compared to area hoods. It also improves oil quality by blanketing the oil surface with steam to reduce oxidation.

#### Rugged construction

All stainless steel construction with a heavy-gauge oil kettle. Sanitary design features a fully-enclosed combustion system.

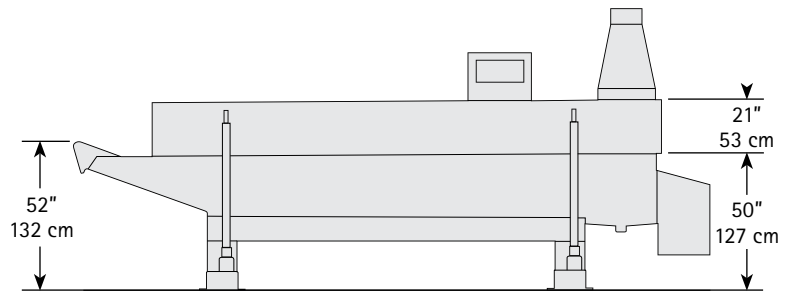
# Mastermatic® LDKF Batch Fryer

Model LDKF

Heat and Control fryers produce most of the world's potato chips! Contact us today about a batch or continuous fryer to produce your unique brand of potato chips.

### Optional Equipment:

- Custom designs to reduce floor space
- Pan wiping conveyor
- De-oiling centrifuge
- Oil Mist Eliminator
- Batching hopper for repeatable batch sizes
- Slicer feed conveyor
- Complete potato unloading, storage, preparation, seasoning, distribution, packaging, and inspection systems



### Batch Fryer Selection Guide

Model	Production Rating*	Overall Length	Overall Width
LDKF-200	200 lbs / 91 kg	190" / 483 cm	67" / 170 cm
LDKF-300	300 lbs / 136 kg	238" / 605 cm	86" / 218 cm

*\*Finished pounds/kilos per hour, depend on batch size, temperature, and potato grade. Approximate dimensions are rounded to the nearest inch/centimeter or pound/kilogram.*

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

**MASTERMATIC™**

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