



Mastermatic Compact Fryer



HEAT AND CONTROL

®

Mastermatic Compact Fryer

The continuous multi-product frying alternative to batch frying.

Counter top or free-standing

Mastermatic fryers provide a large frying area and require very little floor space. From countertop size to larger free standing models, all fryers are self-contained, 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:

Chicken nuggets	French fries
Hash browns	Tortilla chips
Meatballs & patties	Egg rolls
Fried chicken parts	Onion rings
Pellet snacks	Fish sticks
Nut meats	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.



Model 700 Fryer



*Model 700 fryers feature direct gas-fired heating.
Model 350 and 450 fryers are electrically heated.*



Model 350
Countertop Fryer

Temperature and conveyor speed are controlled from a convenient fryer-mounted panel.



Each fryer features a tilt-open or lift-off hood.

Model 350

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

Model 450

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

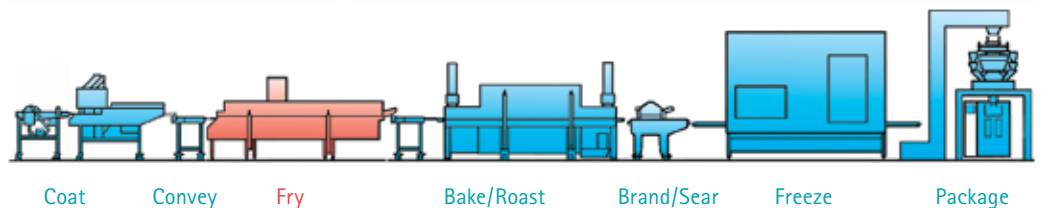
Model 700

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

Accessory Components

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

Heat and Control supplies the complete system plus worldwide parts and technical support.

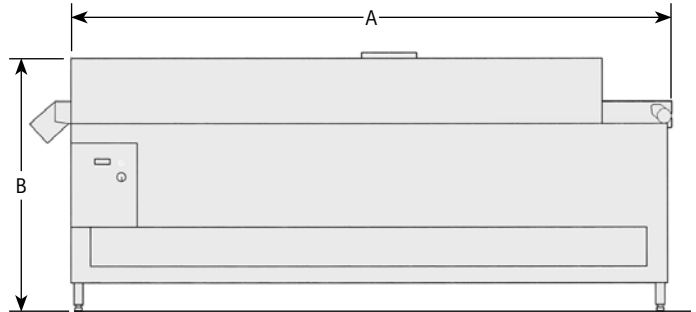


Mastermatic Compact Fryer

Visit our Technical Centers to test your products on the versatile Mastermatic Compact Fryer.



Countertop size compact fryers enable institutional kitchens to prepare a variety of foods with minimal changeover time.



Standard Models	Belt Width	Overall Width	A Length	B Height
350	12" / 305	23" / 584	92" / 2337	29" / 737
450	12" / 305	30" / 762	106" / 2692	30" / 762
700	20" / 508	31" / 787	121" / 3073	64" / 1626

Dimensions are rounded to the nearest inch / millimeter.

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

MASTERMATIC

HEAT AND CONTROL



Headquarters
21121 Cabot Blvd., Hayward, CA 94545 USA
Tel 1 800 227 5980 / 1 510 259 0500 Fax 1 510 259 0600

Cambridge, Canada
Tel 519 623 1100 Fax 519 623 1052

Guadalajara, Mexico
Tel +52 (33) 3689 1146 Fax +52 (33) 3689 2240

Livingston, Scotland
Tel +44 (0)1506 420420 Fax +44 (0)1506 403919

Brisbane, Australia
Tel +61 (0)7 3877 6333 Fax +61 (0)7 3343 8371

Nanjing, People's Republic of China
Tel +86 25 8403 5000 Fax +86 25 8580 5033

Singapore
Tel +65 6844 6853 Fax +65 6841 2359

Over 30 Offices Worldwide

www.heatandcontrol.com • info@heatandcontrol.com • ©2012 Heat and Control, Inc.