

HEAT AND CONTROL

®

Mastermatic® Batch Fryer

Batch fryer (right) is shown with optional exhaust collector and stainless steel cabinet.



Economical, heavy-duty fryer for high-volume production of nuts, snacks and other foods.

Superior quality products

Low oil volume provides fast oil turnover rates for fresh, crisp products with a long shelf life. Unique Mastermatic Cool Zone™ below the heating tubes extends oil life by separating crumbs and particles from the higher temperature cooking zone.

Uniform oil heating

Proven oval tube direct gas-fired heating system transfers heat quickly and evenly throughout the cooking zone. Rapid temperature recovery assures efficient production.

Operator and safety controls

A simple dial control adjusts oil temperature between 200° and 400°F. Automatic flame safeguard and oil over-temperature controls assure safety.

Rugged construction

Heavy gauge stainless steel pan and painted steel cabinet provide years of reliable service. Cabinet has large access panels enclosing the combustion system and operating controls.

Minimal floor space

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

Optional equipment

- All stainless steel cabinet
- Product drainage tray
- Cooling table with blower
- Continuous oil filter

Mastermatic® Batch Fryer

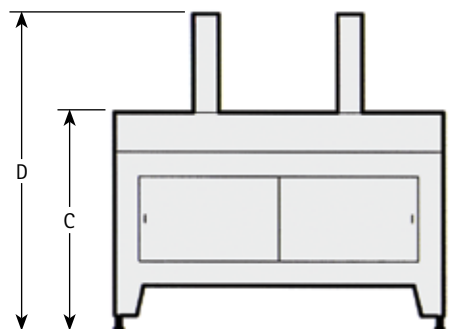
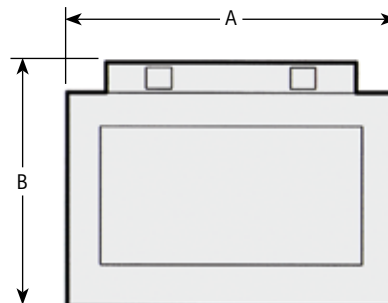
Model HD

Heavy-duty Batch Fryers are available in sizes for up to 600 and 800 finished pounds/hour.

Batch Fryer Selection Guide

Model	HD-54	HD-64
Production Rating*	600 lbs 272 kg	800 lbs 363 kg
A Length	70" 178 cm	81" 205 cm
B Width	50" 127 cm	60" 152 cm
C Working Height	44" 112 cm	44" 112 cm
D Stack Height	78" 198 cm	78" 198 cm
Oil Volume	50 gal. 189 liters	75 gal. 284 liters

**Production rates shown for blanched peanuts. Finished pounds/kilograms per hour will vary depending on product, batch size and temperature. Dimensions are rounded to the nearest inch/centimeter.*



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 • ©2013 Heat and Control, Inc.