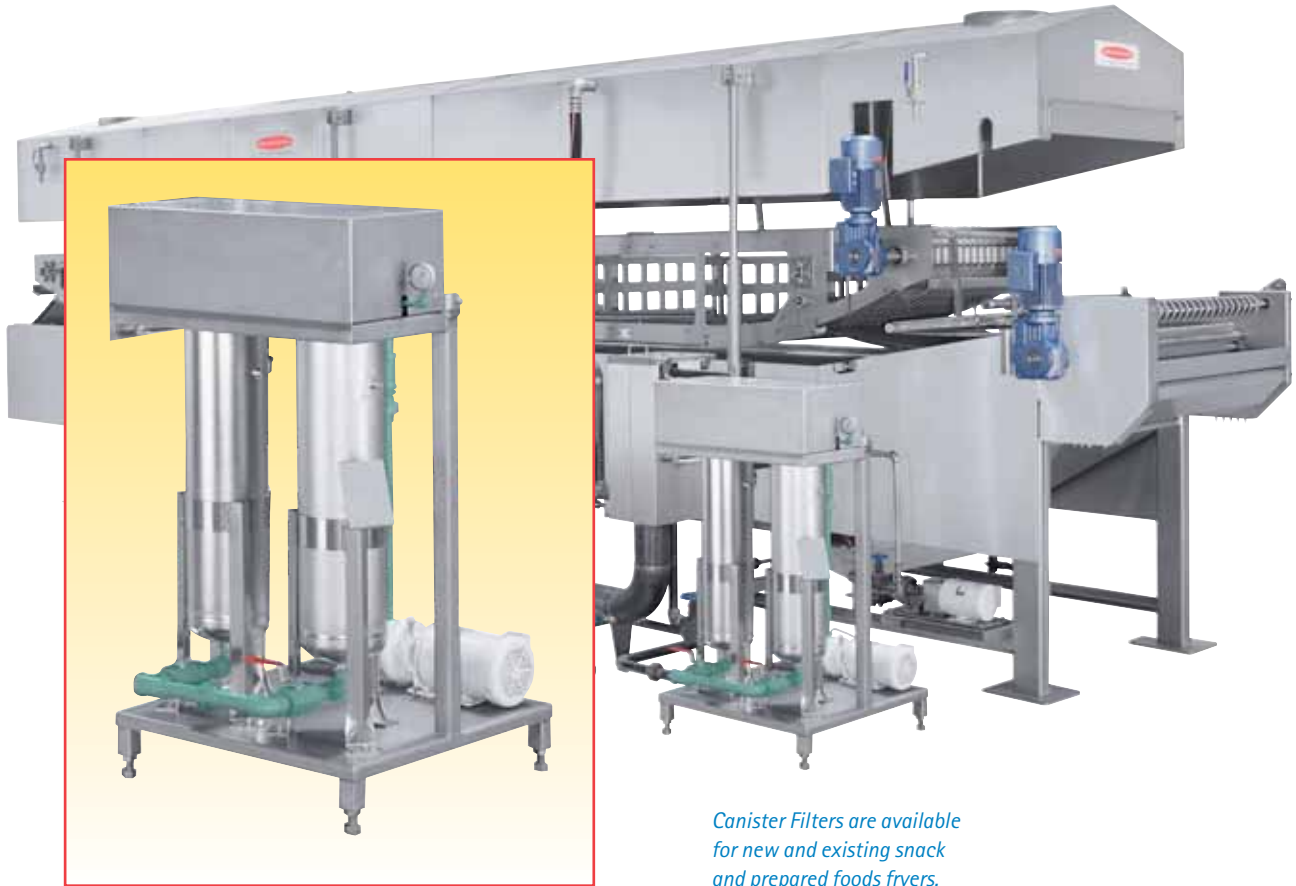


HEAT AND CONTROL

®

Mastermatic® Canister Filter



Canister Filters are available for new and existing snack and prepared foods fryers.

Continuous fines removal for batch & continuous fryers.

Improve product quality

Continuously removes crumbs and carbonized particles during fryer operation to prolong oil quality and product shelf-life.

Clean operation

Cuts fryer cleaning costs by reducing fines accumulation. Particles are easily cleaned from reusable, lift-out filter bags. Pressure gauges indicate when bags should be replaced. Safety interlocks prevent opening the filter during operation.

Use less oil

In normal use, there is no need to discard frying oil. Simply replenish oil absorbed by products.

Fits most fryers

One, two or three canister models are available for fryers with oil capacities ranging from 15 to 490 gallons. Filter filament sizes are available to suit your application.

Easy to install

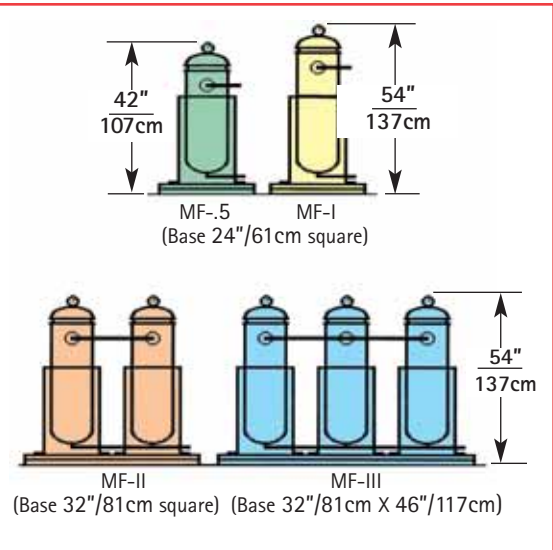
Modular construction includes piping and valves connecting a centrifugal pump to the stainless steel filter canisters, all pre-assembled on a stainless steel base.

Mastermatic® Canister Filter | Model MF

Canister Filters are available to fit most fryers with oil capacities ranging from 15 to 490 gallons.

Filter Selection Guide

Fryer Model	Oil Capacity (Gal/Liters)	Amount of Fines in Oil		
		Low	Moderate	Heavy
CF-350E	15 / 57		MF-.5	
CF-350ES	25 / 95			
HD-54	65 / 246			
CF-350G	80 / 303		MF-I	
HD-64	90 / 341			
C or CK-8-24	105 / 397		MF-II	
C or CK-10-24	130 / 492			
C or CK-10-30	162 / 613			
C or CK-10-34	185 / 700		MF-III	
C or CK-12-30*	210 / 795			
C or CK-14-30*	245 / 927			
C or CK-16-30*	280 / 1060			
C or CK-18-30*	315 / 1192			
C or CK-20-30*	350 / 1325			
C or CK-22-30*	410 / 1552			
C or CK-24-30*	425 / 1609			
C or CK-28-30*	490 / 1855			



*A sediment conveyor is recommended.
Dimensions are rounded to the nearest inch/centimeter.

HEAT AND CONTROL



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