

HEAT AND CONTROL

®

Mastermatic® Snack Food Fryer



Standard fryers are available with 12 to 65 sq. ft. (1.1 to 6 sq. meters) of frying area.

Automated continuous frying for a variety of snack food products.

Precise frying control

Accurately control temperature and conveyor speed for consistently uniform products including:

| | | |
|----------------|------------------|------------|
| Tortilla chips | Soy & wheat nuts | Corn chips |
| Cheese balls | Pasta snacks | Pork rinds |
| Pellet snacks | Vegetable snacks | Noodles |

Superior quality products

Low oil volume provides fast oil turnover rates for fresh, crisp products with a longer shelf life. Unique Mastermatic Cool Zone™ extends oil life.

Easy installation

All models are pre-wired and include operating controls. Fryer systems can be delivered pre-piped to reduce the cost of installation.

Maximum versatility

A variety of conveyor belts are available for different products. All models feature multiple heating zones for optimal temperature control.

Minimal floor space

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

Easy cleaning

Main and submerger conveyors separate and raise clear of the pan to facilitate cleaning. Fryer can be built to USDA standards for meat snacks.

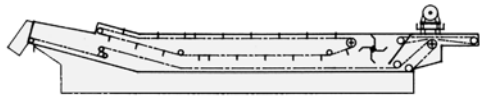
Optional features

- Continuous oil filter
- Sediment removal conveyor
- Automatic oil level control
- Inspection equipment
- Packaging systems

Mastermatic® Snack Food Fryer

Model MSFF

Choose from our standard conveyor designs or let us custom design a fryer for your unique snacks.



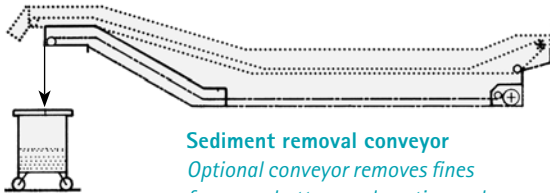
Buoyant product

Drop-in product feed. Corn and tortilla chips, cheese balls, puff pellet snacks, noodles, french fries, pasta.



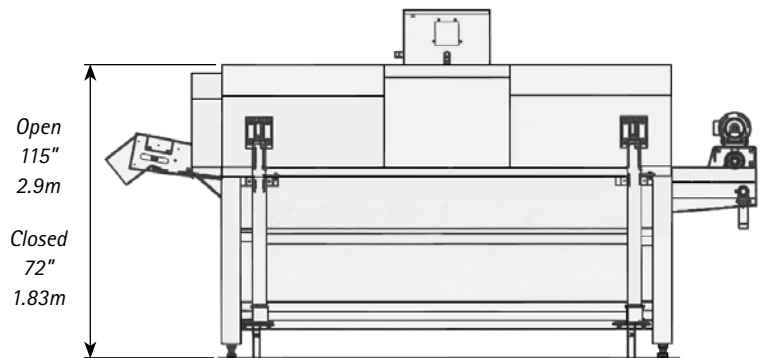
Free-flowing product

Nuts, sunflower seeds, soy and wheat nuts, pellet snacks, vegetable snacks, beans, pasta snacks.



Sediment removal conveyor

Optional conveyor removes fines from pan bottom and continuously deposits them into an external container. Note: Adds approximately 5 feet (1.53m) to fryer length.



| Standard Model Examples | Heating Zones | Overall Length feet/meters | Overall Width inches/mm |
|-------------------------|---------------|----------------------------|-------------------------|
| 8-24 | 2 | 11' / 3.36 | 60" / 1524 |
| 10-24 | 2 | 13' / 3.97 | 60" / 1524 |
| 8-30 | 2 | 11' / 3.36 | 66" / 1676 |
| 28-30 | 3 | 31' / 9.46 | 66" / 1676 |
| 8-36 | 2 | 11' / 3.36 | 72" / 1829 |
| 36-36 | 3 | 39' / 11.90 | 72" / 1829 |
| 8-42 | 2 | 11' / 11.36 | 78" / 1981 |
| 32-42 | 3 | 35' / 10.68 | 78" / 1981 |

Fryer lengths are available in 2' (.6m) increments up to 36' (11m) long with useable belt widths up to 40" (1016mm). Dimensions are rounded to the nearest inch / millimeter / meter.

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

MASTERMATIC™

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