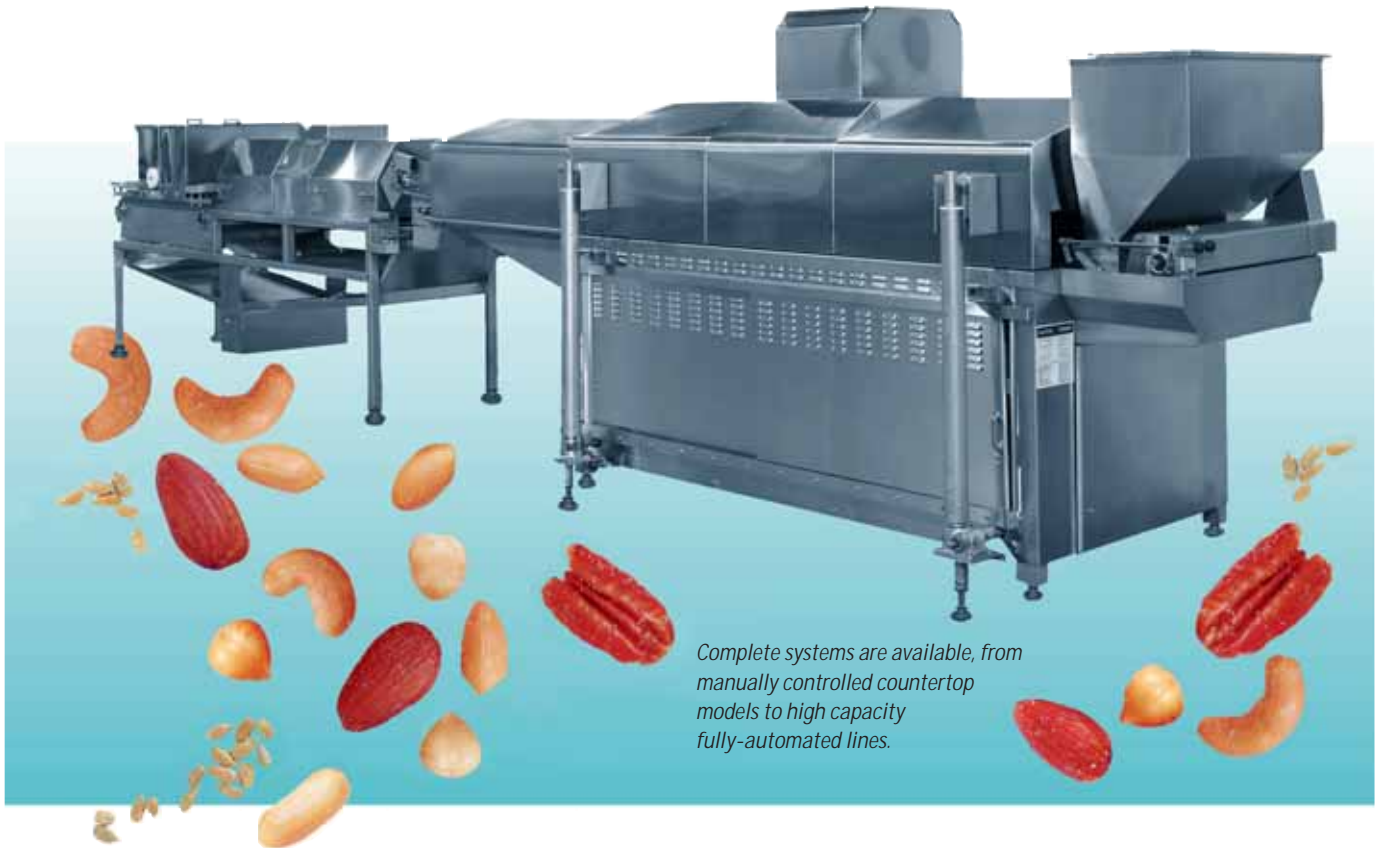


HEAT AND CONTROL

®

Mastermatic® Nut Roasting System



Complete systems are available, from manually controlled countertop models to high capacity fully-automated lines.

One turnkey system continuously processes every variety of nut meat.

Everything from product infeed to oil roasting, cooling, glazing, seasoning and controls are provided in a single ready-to-run system.

Superior product quality

The world's leading nut processors rely on Mastermatic systems for consistent, high quality product. Direct-heating without hot spots and the unique Mastermatic Cool Zone™ promote oil and product quality.

Precise process control

Independent control of product feed, multiple temperature zones in the roaster, conveyor speeds, glazing and seasoning application provide customized processing for any variety of nut.

Easy-to-clean

Drip pans and covers are easily removed for complete cleaning access. The unique cooler design prevents seasoning build-up on the conveyor belt.

Easy installation

All models are pre-wired and include operating controls. To reduce installation cost, systems can be delivered pre-piped and ready for operation.

Optional Features

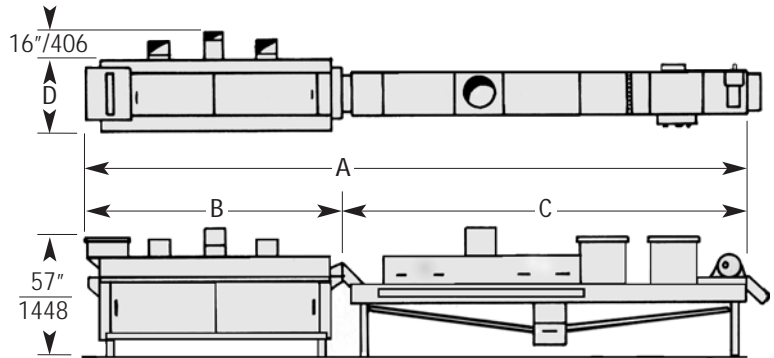
- Continuous oil filter
- Sediment removal conveyor
- Submerger conveyor
- Automatic oil level control
- Conveyor/hood hoists
- Tumble drum seasoner
- Fire suppression components
- Conveying and packaging systems

Mastermatic® Nut Roasting System | Model NC

From compact to high capacity, Mastermatic Nut Roasting Systems are available in sizes to meet your unique production requirements.



The world's leading nut processors rely on Mastermatic Nut Roasting Systems for reliable operation and consistently high product quality.



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

Standard Model Examples	A feet/meters	B feet/meters	C feet/meters	D inches/mm	Heating Zones
8-24	22' / 6.7	10' / 3.05	12' / 3.7	60" / 1524	2
10-30	26' / 7.9	12' / 3.66	14' / 4.3	66" / 1676	2
16-30	39' / 11.9	18' / 5.49	21' / 6.4	66" / 1676	2
18-34	44' / 13.4	20' / 6.10	24' / 7.3	70" / 1778	2
24-34	54' / 16.5	26' / 7.93	28' / 8.5	70" / 1778	3
28-40	62' / 18.9	30' / 9.15	32' / 9.8	76" / 1930	3

Fryer lengths are available in 2' (.6m) increments up to 36' (11m) long with useable belt widths up to 40" (1016mm) wide. Dimensions shown are approximate.



HEAT AND CONTROL



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