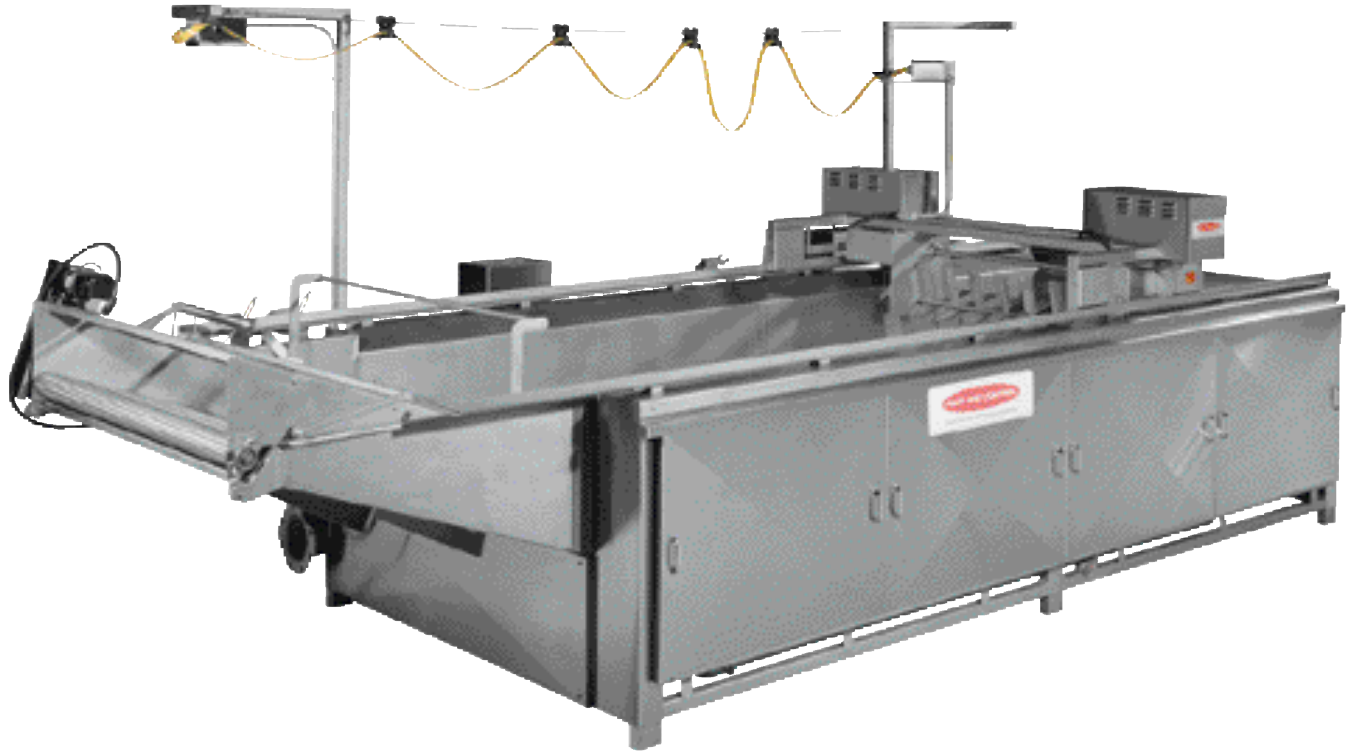


HEAT AND CONTROL

®

Mastermatic Batch Fryer



Economical fryer produces superior kettle-style potato chips

Up to 350 lbs/hr

Standard models produce 150, 200 and 350 finished pounds/hour of uniformly fried hard-bite potato chips.

Low temperature frying

Proven cross-section direct gas-fired heating system produces superior chips by maintaining lower temperatures than longitudinal systems.

Rugged construction

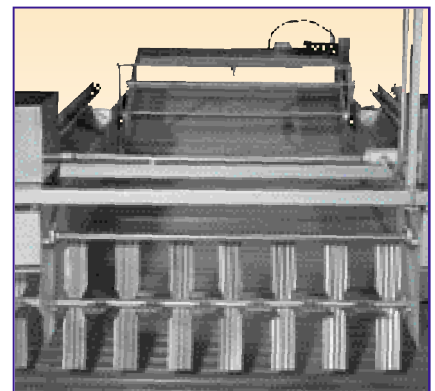
All stainless steel construction with a heavy-gauge oil kettle. Sanitary design features a fully-enclosed combustion system. Large removable panels provide complete access to all components.

Extends oil life

Lower oil temperature significantly prolongs oil life, producing fresher chips with a longer shelf life.

Accessory components

- Master-Stirr™ automatic slice agitation system
- Automatic oil level control
- Chip collector and drain system
- Product discharge conveyor or take-out bucket



Optional Master-Stirr automatically agitates slices, eliminating chip clusters and producing uniformly finished chips.

Mastermatic Batch Fryer

Model MBF

Compact and economical, Batch Fryers are available in sizes for 150 to 350 finished pounds per hour.

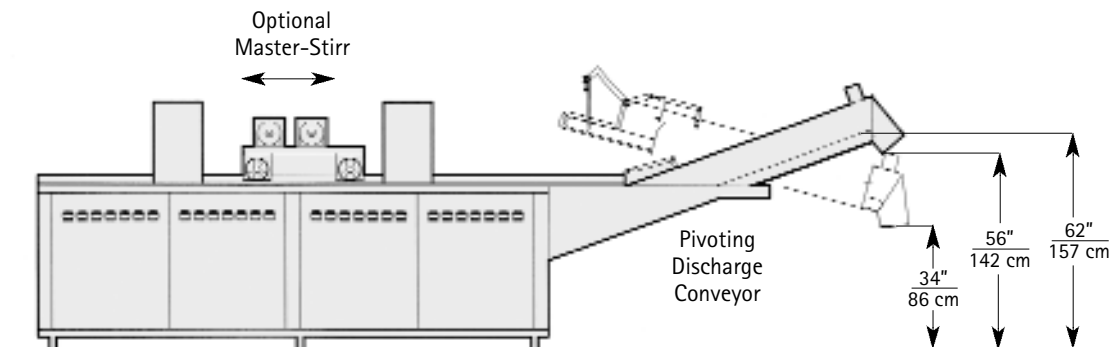


Batch Fryer Selection Guide

Model	Production Rating*	Overall Length
800-B	150 lbs / 68 kg	221" / 561 cm
1200-B	200 lbs / 91 kg	245" / 622 cm
1400-B	350 lbs / 159 kg	300" / 762 cm

*Finished pounds/kilos per hour, depending on batch size, temperature and potato grade. Dimensions are rounded to the nearest inch/centimeter.

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



MASTERMATIC®

HEAT AND CONTROL®



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