

HEAT AND CONTROL

®

Mastermatic Batch Fryer



Batch fryer (right) is shown with optional cooler and stainless steel cabinet. It includes a perforated steel basket that can be lifted onto the optional product drainage tray.

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 & 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

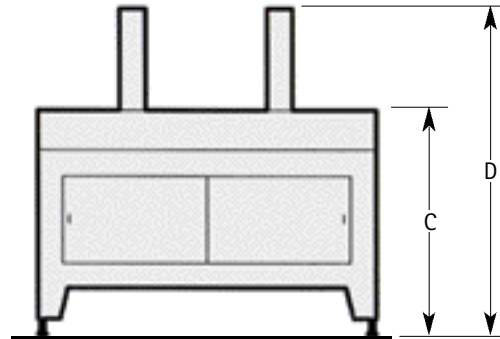
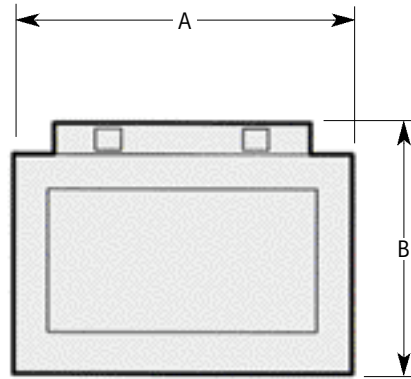
Mastermatic Batch Fryer | Model HD

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	600 lbs	800 lbs
Rating*	272 kg	363 kg
A	70"	81"
Length	178 cm	205 cm
B	50"	60"
Width	127 cm	152 cm
C	44"	44"
Working Height	112 cm	112 cm
D	78"	78"
Stack Height	198 cm	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®

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