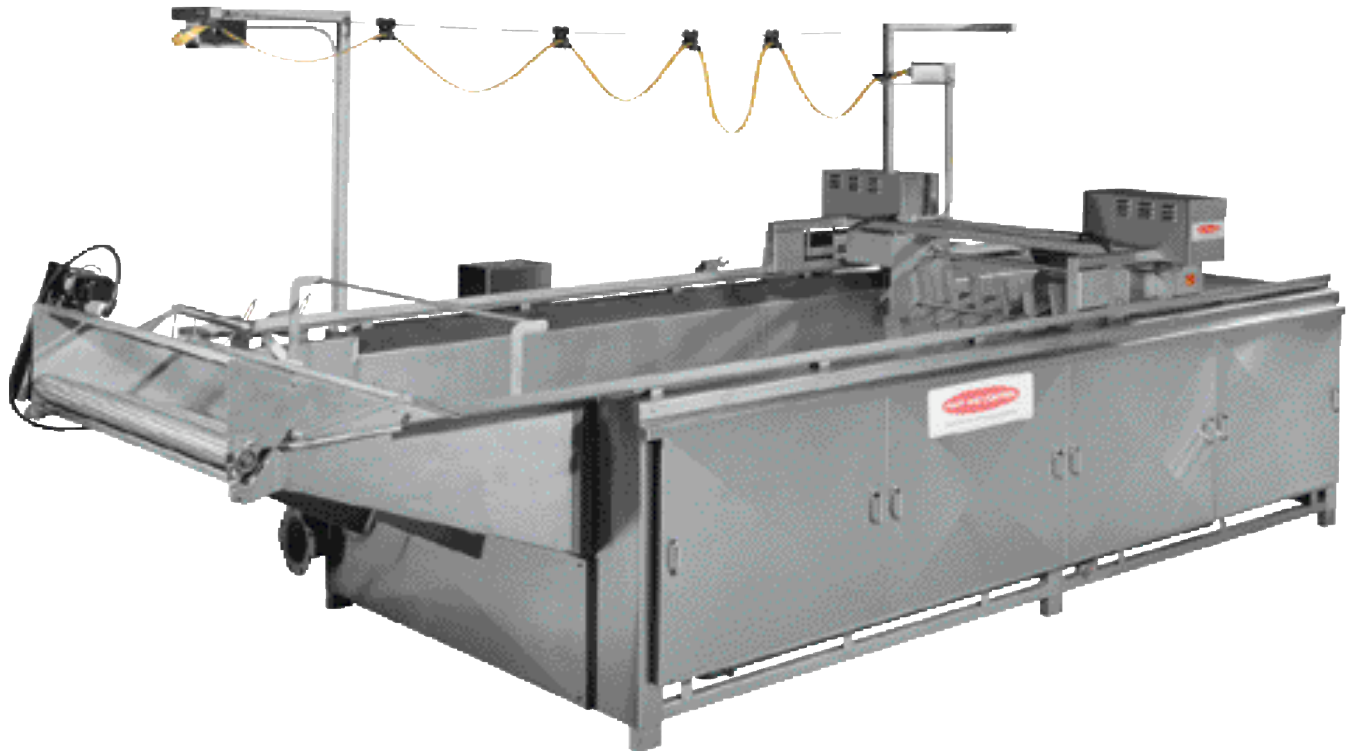


**HEAT AND CONTROL**

®

## 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

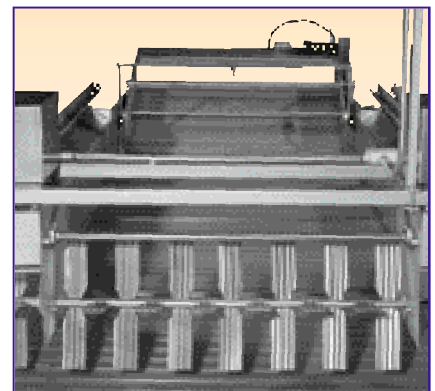
All stainless steel construction with a heavy-gauge oil kettle. Sanitary design features a fully-enclosed combustion system. Large removable panels provide complete access to all components.

#### 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

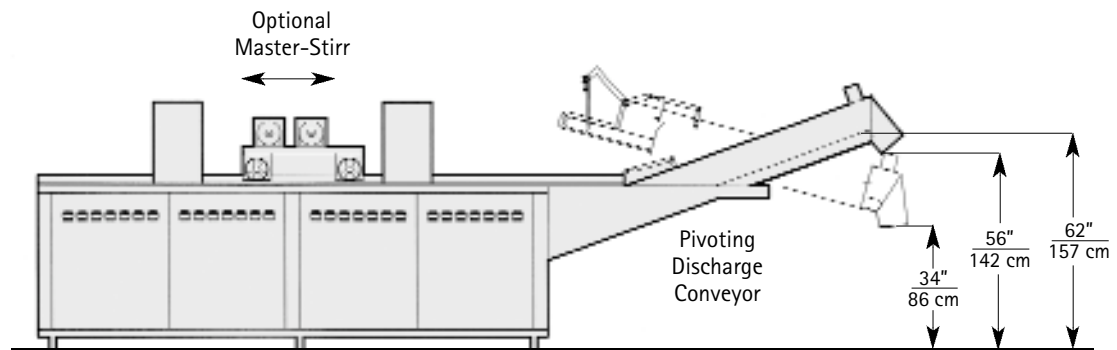
Compact and economical, Batch Fryers are available in sizes for 150 to 350 finished pounds per hour.

## 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.



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