



Mastermatic Compact Fryer



HEAT AND CONTROL

®

Mastermatic Compact Fryer

The continuous multi-product frying alternative to batch frying.

Counter top or free-standing

Mastermatic fryers provide a large frying area and require very little floor space. From countertop size to larger free standing models, all fryers are self-contained, including operating controls. Each fryer is delivered pre-wired and ready for operation.

Precise frying control

Accurately control temperature and conveyor speed to uniformly fry a wide variety of snacks and prepared foods:

Chicken nuggets	French fries
Hash browns	Tortilla chips
Meatballs & patties	Egg rolls
Fried chicken parts	Onion rings
Pellet snacks	Fish sticks
Nut meats	Noodles

Superior quality products

Low oil volume provides fast oil turnover for fresh product with a long shelf life. Direct-heating without hot spots promotes oil and product quality.

Easy-to-clean

Easy-to-remove hoods, lift-out conveyors, and suspended heating elements simplify cleaning. Fryers are built to USDA standards.



Model 700 Fryer



*Model 700 fryers feature direct gas-fired heating.
Model 350 and 450 fryers are electrically heated.*



Model 350
Countertop Fryer

Temperature and conveyor speed are controlled from a convenient fryer-mounted panel.



Each fryer features a tilt-open or lift-off hood.

Model 350

Space-saving countertop fryer provides 3.5 square feet of frying area from a 12" wide conveyor belt. Electrically heated.

Model 450

Larger capacity countertop fryer with 4.5 square feet of frying area and a 12" wide belt. Electrically heated.

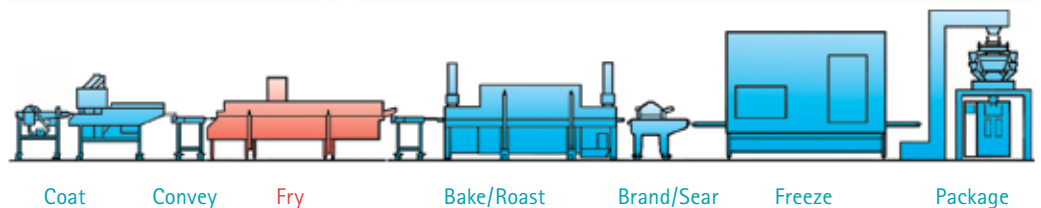
Model 700

With nearly 7 square feet of frying area and a 20" wide belt, this fryer meets the demands of the busiest food service operation. Natural gas heated.

Accessory Components

- Automatic oil level control
- Custom conveyor configurations
- Finished product de-oiling conveyor
- Cooling conveyors
- Salting / glazing systems
- Drum coaters

Heat and Control supplies the complete system plus worldwide parts and technical support.

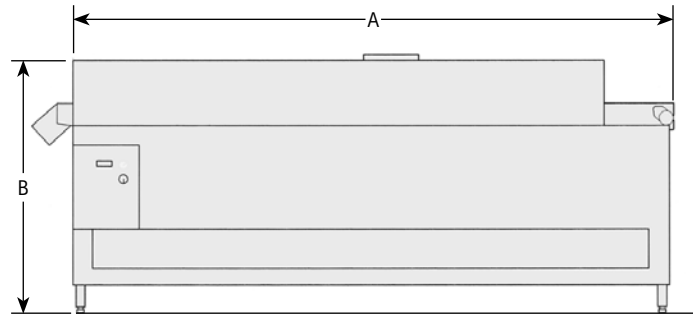


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Visit our Technical Centers to test your products on the versatile Mastermatic Compact Fryer.



Countertop size compact fryers enable institutional kitchens to prepare a variety of foods with minimal changeover time.



Standard Models	Belt Width	Overall Width	A Length	B Height
350	12" / 305	23" / 584	92" / 2337	29" / 737
450	12" / 305	30" / 762	106" / 2692	30" / 762
700	20" / 508	31" / 787	121" / 3073	64" / 1626

Dimensions are rounded to the nearest inch / millimeter.

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

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