

Economical, heavy-duty fryer for high-volume production of nuts, snacks and other foods.

Every machine features innovative technology developed through years of experience in delivering snack food systems around the world. Built for reliable operation and low lifecycle costs, Heat and Control systems consistently deliver unique quality for every snack brand.



Batch fryer is shown with optional exhaust collector and stainless steel cabinet.

### 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 and safety controls

A simple dial control adjusts oil temperature between 93° and 204°C. 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

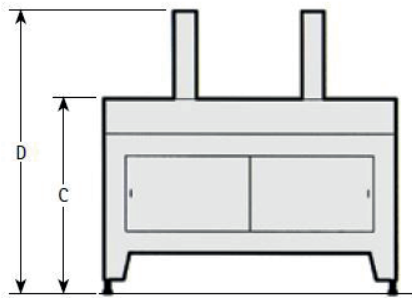
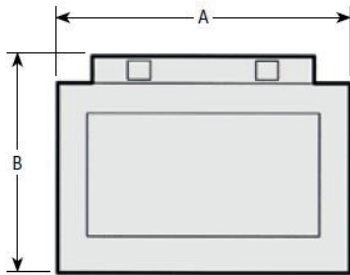
Mastermatic batch fryers provide a large frying area from a relatively small footprint.

### Optional equipment

- All stainless steel cabinet
- Product drainage tray
- Cooling table with blower
- Continuous oil filter

Heavy-duty Batch Fryers are available in sizes for up to 272 and 363 finished kilograms/hour.

Product Specifications



Model	HD-54	HD-64
Production Rating*	272 kg / 600 lbs	363 kg / 800 lbs
A Length	178 cm / 70"	152 cm / 81"
B Width	127 cm / 50"	152 cm / 60"
C Working Height	112 cm / 44"	112 cm / 44"
D Stack Height	198 cm / 78"	198 cm / 78"
Oil Volume	189 liters / 50 gal.	284 liters / 75 gal.

\*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/centimetre.

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