

Unique thermal fluid heated design delivers uniform cooking and simple cleaning.



Fry a variety of snacks uniformly, evenly, and efficiently. MasterTherm cooks each piece of product at the same temperature for consistently uniform colour and texture. Its unique design evenly heats cooking oil, improves durability, and simplifies sanitation.

Uniform oil heating

- U-tube heat exchanger uniformly heats oil throughout the fryer so product is cooked equally and with even colour.
- Cooking oil moves freely between heating tubes, promoting uniform heat transfer across the width and length of the fryer.
- Uniform heating eliminates oil currents that force product to one side of the fryer, preventing coating damage and uneven product transfer.
- Thermal fluid volume is minimal. It circulates rapidly so cooking oil temperature adjusts quickly to changes in product load.

Simple sanitation

- Generous spacing between heating tubes facilitates cleaning and eliminates areas where lines can hide
- Elevated design provides access for cleaning beneath the fryer

Reliable operation

- Heat exchanger tubes move independently to prevent thermal stress damage
- Heavy-duty construction for high-volume continuous production

Range of sizes

- Fry lengths are available from 3 to 9.8 metres in 0.6 metre increments
- Conveyor widths in 71, 76, 91 and 107 centimetres
- Custom sizes are available for special applications

MasterTherm options

- Multiple temperature zones for custom cooking profiles
- Continuous fines removal for products that generate excessive fines
- Oil Mist Eliminator removes oil from stack emissions
- Stack heat recovery system utilises heat for sanitation and other uses
- Automatic oil level control system
- PLC control system

Product Specifications:

Fragile semi-buoyant product

Meat, patties, eggrolls, vegetables, clams, eggplant, fish

Non-buoyant product

Meatballs, bone-in chicken, deli loaves

Tempura coated product

Fish and chicken nuggets, shrimp, potato pancakes, pocket products

Sediment removal conveyor options

Remove fines from pan bottom and continuously deposit them into the main oil outlet or into a discharge waste container

With a variety of conveyor options, MasterTherm is the ideal fryer for many types of foods.

