Model MCF

The continuous multi-product frying alternative to batch frying.



#### Countertop or free-standing

Mastermatic fryers provide a large frying area and require very little floor space. From countertop size to large free standing models, all fryers are selfcontained, 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:

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

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

# Available models

#### Model 350

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

#### Model 450

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

#### Model 700

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

### **Accessory Components**

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











## **Product Specifications:**

Standard Models	Belt Width	Overall Width	А	В
			Length	Length
350	305 mm	584 mm	2337 mm	737 mm
450	305 mm	762 mm	2692 mm	762 mm
700	508 mm	787 mm	3073 mm	1626 mm

<sup>\*</sup>Dimensions are rounded to the nearest millimetre.

Model 700 fryers feature direct gas-fired heating.

