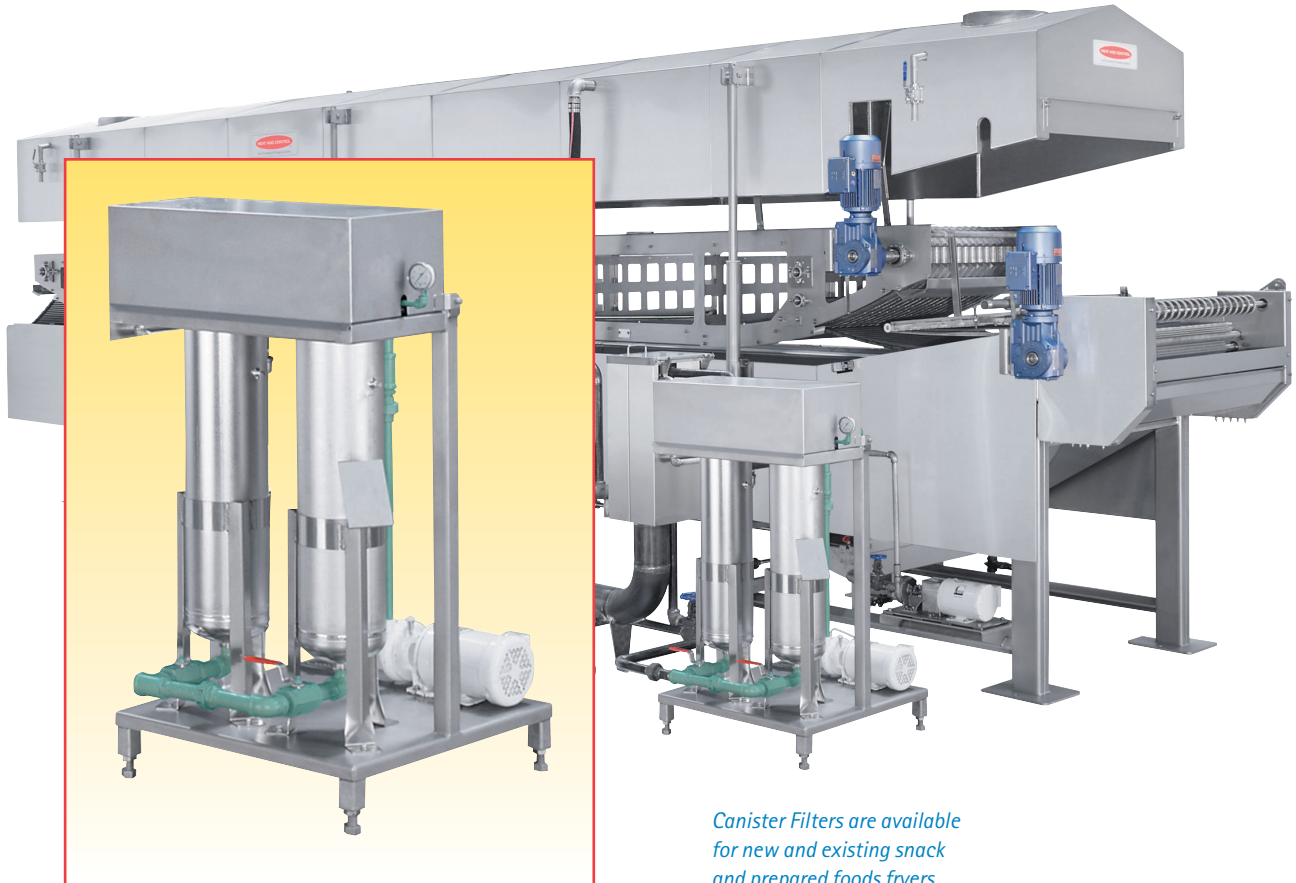


HEAT AND CONTROL

®

Mastermatic® Canister Filter



Canister Filters are available for new and existing snack and prepared foods fryers.

Continuous fines removal for batch & continuous fryers.

Improve product quality

Continuously removes crumbs and carbonized particles during fryer operation to prolong oil quality and product shelf-life.

Clean operation

Cuts fryer cleaning costs by reducing fines accumulation. Particles are easily cleaned from reusable, lift-out filter bags. Pressure gauges indicate when bags should be replaced. Safety interlocks prevent opening the filter during operation.

Use less oil

In normal use, there is no need to discard frying oil. Simply replenish oil absorbed by products.

Fits most fryers

One, two or three canister models are available for fryers with oil capacities ranging from 15 to 490 gallons. Filter filament sizes are available to suit your application.

Easy to install

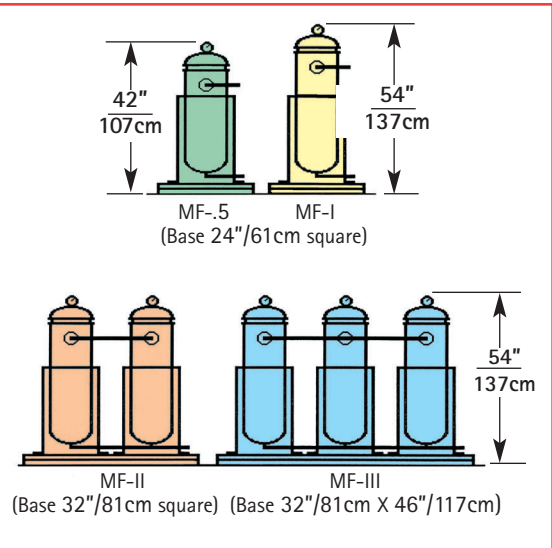
Modular construction includes piping and valves connecting a centrifugal pump to the stainless steel filter canisters, all pre-assembled on a stainless steel base.

Mastermatic® Canister Filter | Model MF

Canister Filters are available to fit most fryers with oil capacities ranging from 15 to 490 gallons.

Filter Selection Guide

Fryer Model	Oil Capacity (Gal/Liters)	Amount of Fines in Oil		
		Low	Moderate	Heavy
CF-350E	15 / 57	Green	MF-.5	Orange
CF-350ES	25 / 95		MF-I	
HD-54	65 / 246		MF-I	
CF-350G	80 / 303	Yellow	MF-II	Orange
HD-64	90 / 341			
C or CK-8-24	105 / 397	Orange	MF-III	Blue
C or CK-10-24	130 / 492			
C or CK-10-30	162 / 613			
C or CK-10-34	185 / 700			
C or CK-12-30*	210 / 795			
C or CK-14-30*	245 / 927			
C or CK-16-30*	280 / 1060			
C or CK-18-30*	315 / 1192			
C or CK-20-30*	350 / 1325			
C or CK-22-30*	410 / 1552			
C or CK-24-30*	425 / 1609	Blue	MF-III	Blue
C or CK-28-30*	490 / 1855			



*A sediment conveyor is recommended.
Dimensions are rounded to the nearest inch/centimeter.

HEAT AND CONTROL



Headquarters
21121 Cabot Blvd., Hayward, CA 94545 USA
Tel 1 800 227 5980 / 1 510 259 0500 Fax 1 510 259 0600

Guadalajara, Mexico
Tel 52 33 3689 1146 Fax 52 33 3689 2240

Livingston, Scotland
Tel +44 (0)1506 420420 Fax +44 (0)1506 403919

Jenbach, Austria
Tel +43 5244 64355 Fax +43 5244 64366

Brisbane, Australia
Tel +61 (0)7 3877 6333 Fax +61 (0)7 3343 8371

Singapore
Tel +65 6273 6362 Fax +65 6273 8161

Over 30 Offices Worldwide www.heatandcontrol.com • info@heatandcontrol.com • ©2003 Heat and Control, Inc.