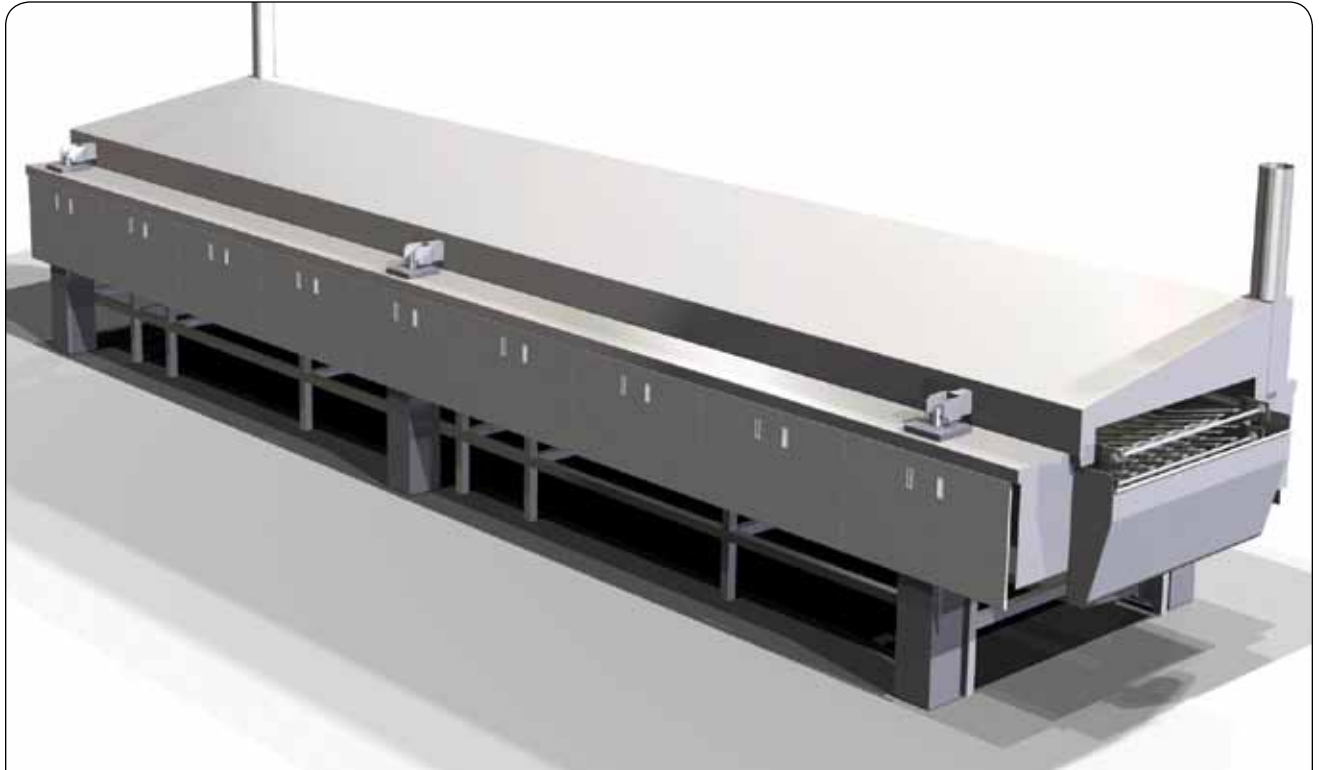


## MPADVANTAGE™ Frying Systems

**MPADVANTAGE™ FRYING SYSTEMS INCORPORATE STATE-OF-THE-ART THERMAL HEATING AND IS MANUFACTURED EXCLUSIVELY FOR MP EQUIPMENT PATENT PENDING**



The MPADVANTAGE™ Frying System, patent pending

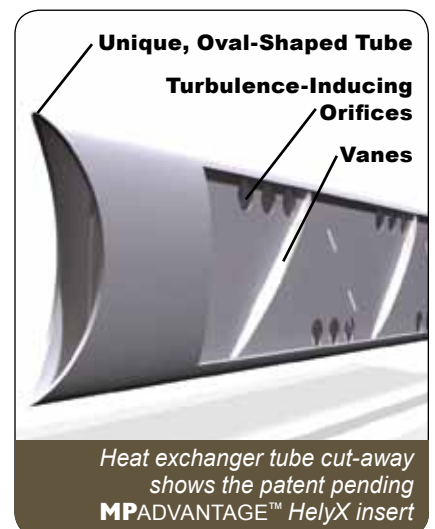
**MP Equipment Company** leads the industry with state-of-the-art technology that improves operating characteristics and costs of frying quality foods.

**Featured Highlights:**

- High capacity
- High efficiency
- Fast heat recovery and control
- Low cooking oil volume
- Quick clean up time
- Low operating costs

**THIS SYSTEM FEATURES THE MOST EFFICIENT HEAT EXCHANGE PROCESS IN THE INDUSTRY**

After several years of development, we've designed and manufactured the industry's most efficient heat exchange process. Our heat exchanger features the MPADVANTAGE™ HelyX insert that redirects the flow of thermal fluid into a helical path, delivering balanced heat side-to-side and infeed to discharge. *Learn more about the advantages of our MPADVANTAGE™ HelyX insert inside (patent pending).*



Heat exchanger tube cut-away shows the patent pending MPADVANTAGE™ HelyX insert

# The MPADVANTAGE™ Frying System

**WITH TOTAL ACCESS TO ALL CONVEYORS, THE CLEAN TANK DESIGN IS AN INDUSTRY FIRST**

## Unique Features

- Top drive for sediment conveyors so no tank cutouts required
- Sediment conveyor raises up with conveyor system for total clean tank
- Easy access to all conveyors for cleaning and maintenance
- Dual high-performance MPADVANTAGE™ HelyX heat exchangers provide uniform heat with quick response
- Low oil volume gives faster turnover resulting in better quality food products
- Most energy efficient system in the industry
- Dual sediment removal ports for better filtration

**Offset Telescoping Stacks**

**Updraft Angled Hood**

**Top Submerger**

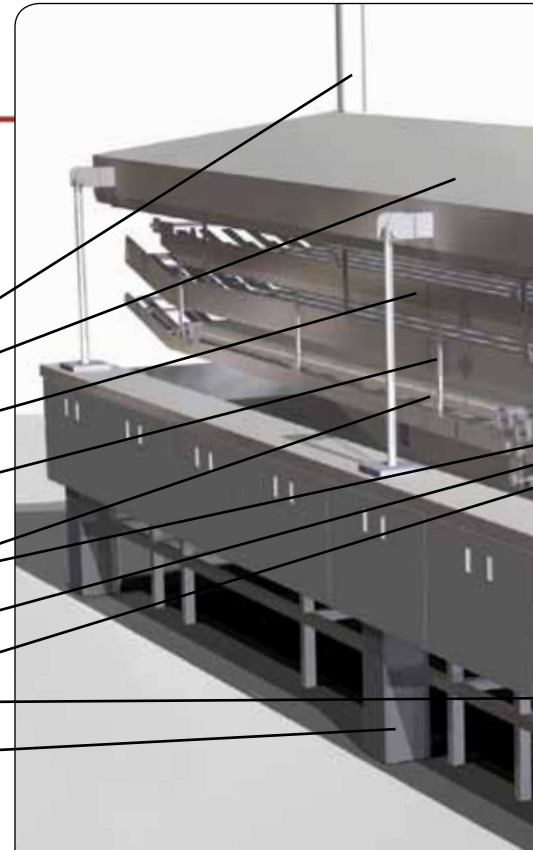
**Main Conveyor**

**MPADVANTAGE™ HelyX Heat Exchangers**

**Sediment Drag Conveyor**

**Dual Sediment Augers**

**Six Lifting Cylinders**



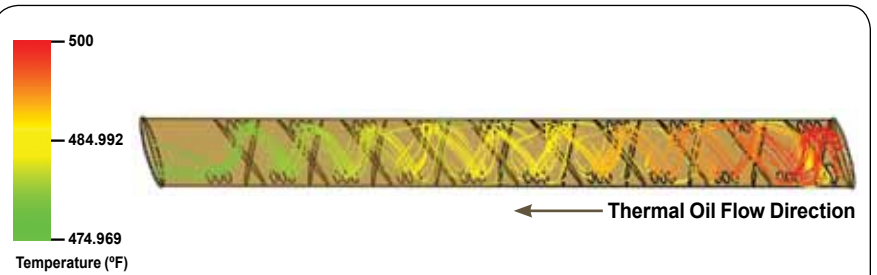
# The MPADVANTAGE™ HelyX Heat Exchanger patent pending

**HEAT TRANSFER IS MAXIMIZED BY A SERIES OF TURBULENCE CHAMBERS THAT CONSIST OF VANES AND ORIFICES WHICH PRODUCE A HELICAL PATH OF THERMAL FLUID FLOW**

- 100% thermal fluid contact surface within the oval tube
- Patent pending low profile design reduces cooking oil levels
- Clean, seamless, formed tubes
- High volume, low pressure fluid flow
- Requires a low volume of thermal fluid
- The MPADVANTAGE™ HelyX insert creates an internal swept surface heat transfer condition
- New vane insert-designed tubes deliver maximum balanced heat throughout the cook zone
- Can be used with existing thermal systems
- Less energy required to keep cooking oil up to temperature
- Reduced thermal oil volume in the MPADVANTAGE™ HelyX heat exchanger helps control cooking oil temperature spikes
- Electropolished finish
- ASME certified



*Oval tube detail with cut-away showing the MPADVANTAGE™ HelyX insert, patent pending*



*The temperature distribution of thermal oil through the MPADVANTAGE™ HelyX tube*



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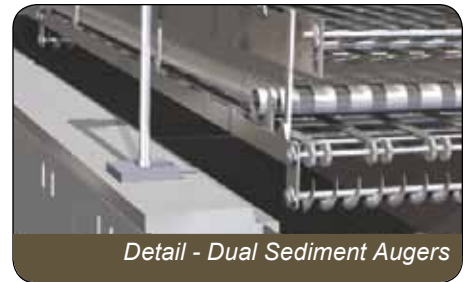


*Renderings are conceptual - subject to change*

*The MPADVANTAGE™ Frying System in Open Position with all Conveyors Up, patent pending*

### Conveyors

- For easy cleaning and maintenance, the sediment and MPADVANTAGE™ HelyX heat exchanger can be lifted with the other conveyor assemblies
- The product and hold down conveyors can be raised without lifting the MPADVANTAGE™ HelyX heat exchanger and sediment conveyor
- The two augers for removing sediment are built into the sediment conveyor frame, thereby eliminating access holes in the tank
- Sediment conveyor will be driven from the top, eliminating access holes in the tank
- Easy adjustment for the hold down conveyor
- Electrical safety lockouts prevent the lowering of conveyor assemblies while the safety bars are in place



*Detail - Dual Sediment Augers*

### Hood System

- Maintain positive draft when hood is in open position
- New updraft angled hood design creates even exhaust flow across the cook zone
- Two offset telescoping stacks separate vent area from product zone
- New air gap insulated hood keeps the heat contained to the cook area
- Easy access exhaust filtration system



*Detail - stack filter*



*Detail - telescoping stack*

### Frame and Tank

- Two sediment removal ports
- No openings or access panels in tank
- Heavy gauge tank bottom
- CIP system for tank, conveyors and ventilation system
- Easy access removable side panels
- Open frame design allows easy access for maintenance and sanitation inspection

## The MPADVANTAGE™ Frying System

### Technical Information

#### FRYER SIZES

Usable Belt Width	Length of Cook Zone
40"	25 ft.
40"	30 ft.
40"	35 ft.
52"	30 ft.
52"	35 ft.

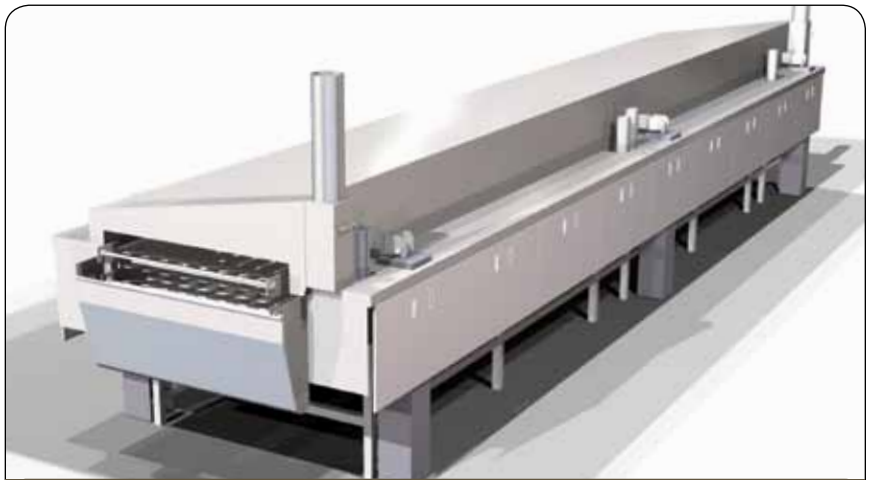


The MPADVANTAGE™ Frying System, back view, open position

Specifications subject to change

#### Intelligent Fryer Control Station

- Control frying and filtration from one location
- CIP System
- Continuous monitoring and maintenance of oil levels throughout the entire system
- Dual zone oil temperature controls
- Real-time data feedback



The MPADVANTAGE™ Frying System, back view, closed position, patent pending

## Experience the MPADVANTAGE™ Frying System

# It's Everything You've Asked For

### FINALLY, YOU'RE ABLE TO EXPERIENCE EVERYTHING YOU'VE ASKED FOR IN A HIGH-CAPACITY FRYER

MP Equipment Company sets a precedent in the industry for new frying technology including all the features and benefits you've wanted in your higher-capacity frying line. Homestyle frying reaches a new height with this system.

Contact an MP Equipment Company representative at 770-614-5355 or visit our website at [www.mpequipment.com](http://www.mpequipment.com) for further information and details.

#### - SERVICES OFFERED -

- 24/7 Service
- Spare Parts Department
- Application Support
- Technical Support
- Line Audits

#### - MP WARRANTY POLICY -

MP Equipment will repair or replace any MP manufactured component that fails due to defect in material or workmanship within 24 months from shipment.

All OEM parts covered by individual warranties.

**MP** EQUIPMENT COMPANY

Your Best Value for Processing Solutions

