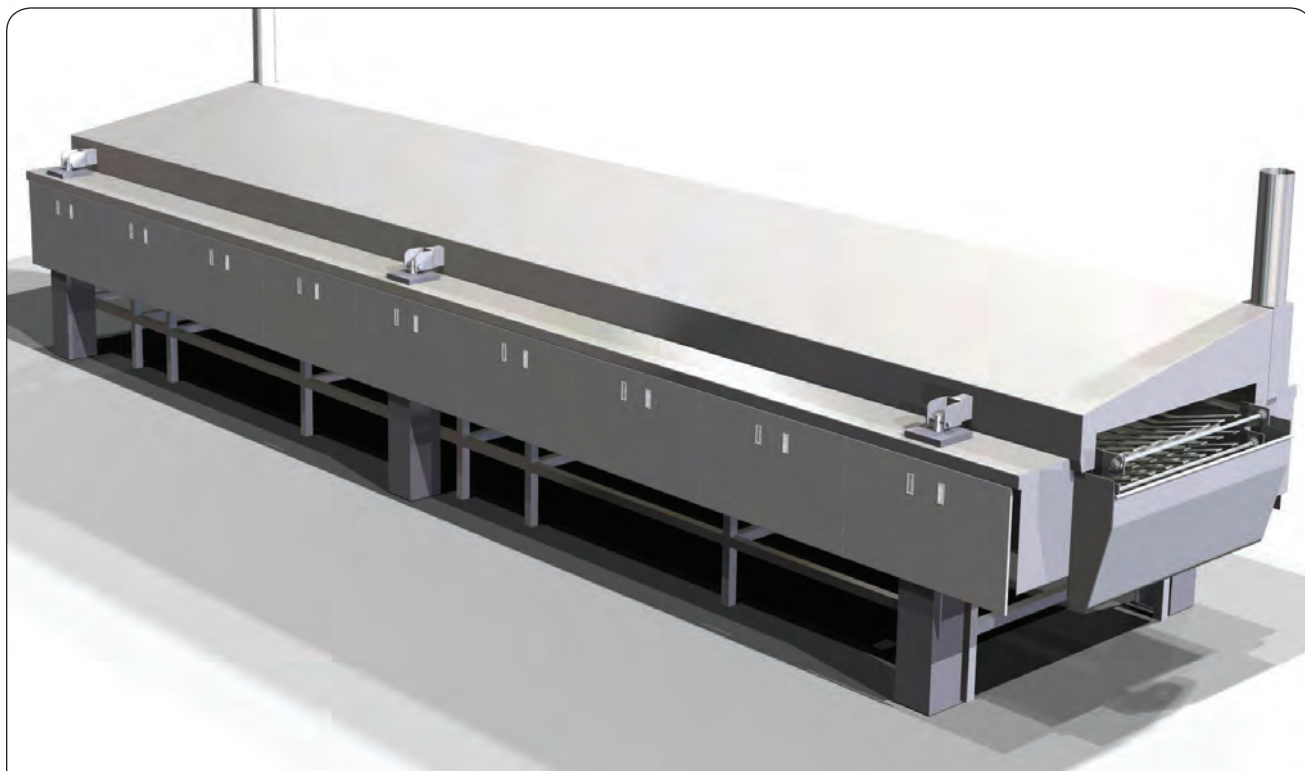


MPADVANTAGE™ Frying Systems

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

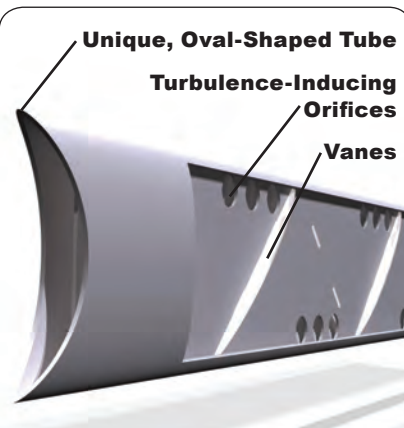
MP Equipment Company leads the industry with state-of-the-art technology that improves operating characteristics and costs of frying quality foods.

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

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

Offset Telescoping Stacks

Updraft Angled Hood

Top Submerger

Main Conveyor

MPADVANTAGE™ HelyX Heat Exchangers

Sediment Drag Conveyor

Dual Sediment Augers

Six Lifting Cylinders



tube & MPADVANTAGE™ HelyX insert

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

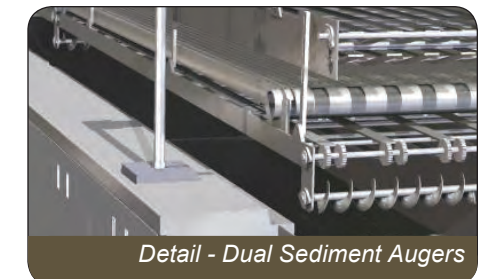
Renderings are conceptual - subject to change

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Conveyors

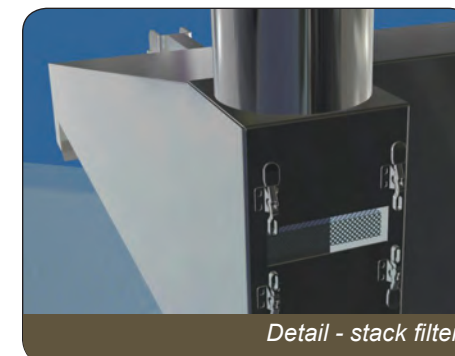
- For easy cleaning and maintenance, the sediment and MPADVANTAGE™ HelyX heat exchanger can be lifted with the other conveyor assemblies
- The product and hold down conveyors can be raised without lifting the MPADVANTAGE™ HelyX heat exchanger and sediment conveyor
- The two augers for removing sediment 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



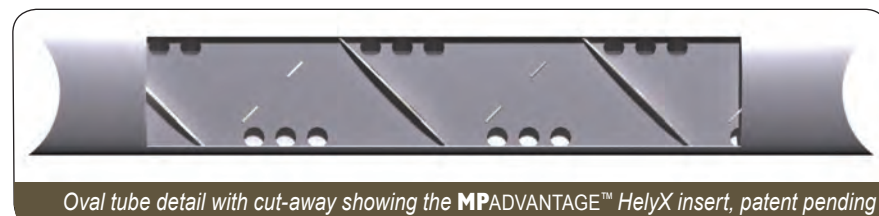
Detail - stack filter



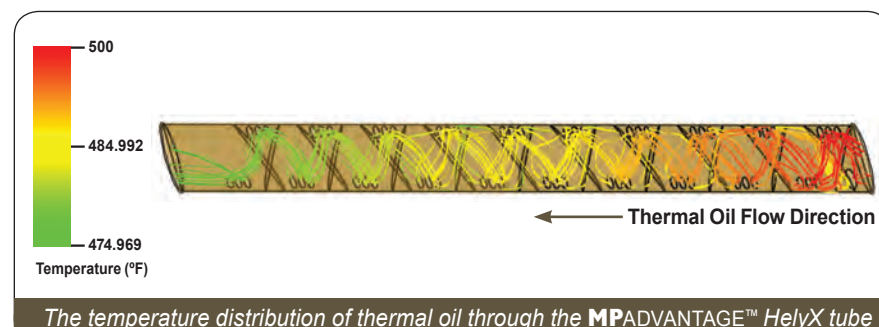
Detail - telescoping stack

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



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



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

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.

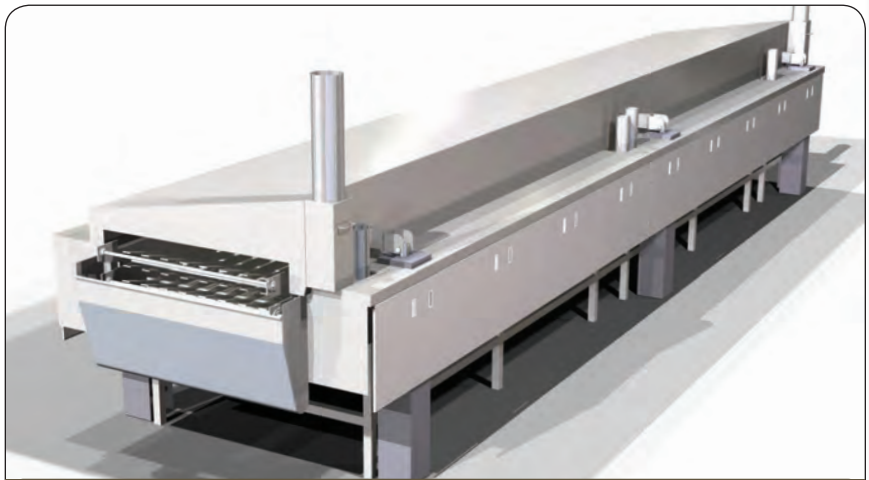


The MPADVANTAGE™ Frying System, back view, open position

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 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

