



Master CRUNCH

THE CRUNCH YOU
CAN COUNT ON!



LONG-LASTING CRUNCH, STRONG HEAT RETENTION AND
RELIABLE PERFORMANCE EVEN WHEN SERVICE GETS HECTIC.

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The biggest challenge with fries today is keeping quality beyond the fryer - during service, holding and delivery. Customers expect them hot, crispy and consistent every time. Master Crunch is built for that. It stays hot and crispy for up to 30 minutes and holds under a heat lamp for up to an hour, keeping structure under toppings and during delivery - so what leaves the kitchen always performs for your guests. The special Master Crunch coating keeps fries warm and crispy, even when loaded with sauces, cheese, meat or vegetables.



What it means for your kitchen

- Less pressure during peak hours - batch cook with confidence
- Consistent quality across shifts
- Reliable in delivery and takeaway

Product information		Art.No.	Carton	EAN foil	EAN carton	Preparation
	Master Crunch 9.5 mm	810311	4 x 2,500 g	8710449503643	8710449503650	  
	Master Crunch 9.5 mm skin-on	810310	4 x 2,500 g	8710449503629	8710449503636	  
	Master Crunch 7 mm	810299	4 x 2,500 g	8710449503605	8710449503612	  