



DESIGN → BUILD → INTEGRATE

Fryer with Submerger Conveyor and Drum Filter

"No hot spots" cooking evenly distributes the heat with automatic PLC control

Product Description

- Taco shells, tostadas, prepared foods, breaded, meatballs, chicken, meat patties, egg rolls, nuggets, potatoes, shrimp, tortilla chips
- CIP wash design for easy sanitation and maintenance
- Low oil volume conserves and allows for rapid oil turn over keeping product fresh
- Efficient design maximizes BTU's and reduces heat loss
- Filtration system removes fines from the fryer pan



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Related Products



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Sanitary Process Conveyor

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