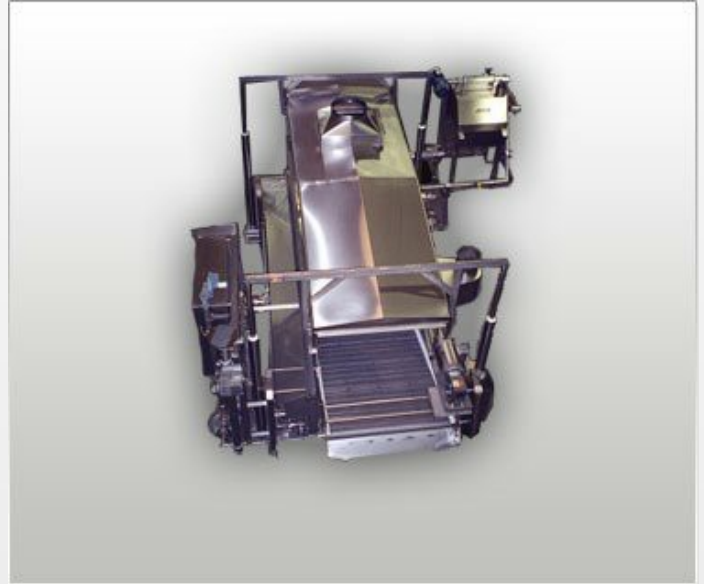


## Fryer with Submerger Conveyor and Drum Filter

"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



Contact us today to discuss solutions for your project.  
[sales@psg-dallas.com](mailto:sales@psg-dallas.com)

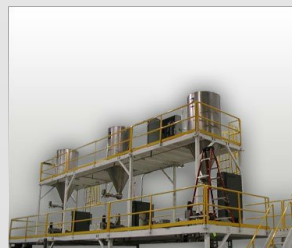
### Related Products



Mixing Use Tank Skid



Tank Farms, Corn Soak Systems



Platforms, Mezzanines & Stairways



Sanitary Process Conveyor

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