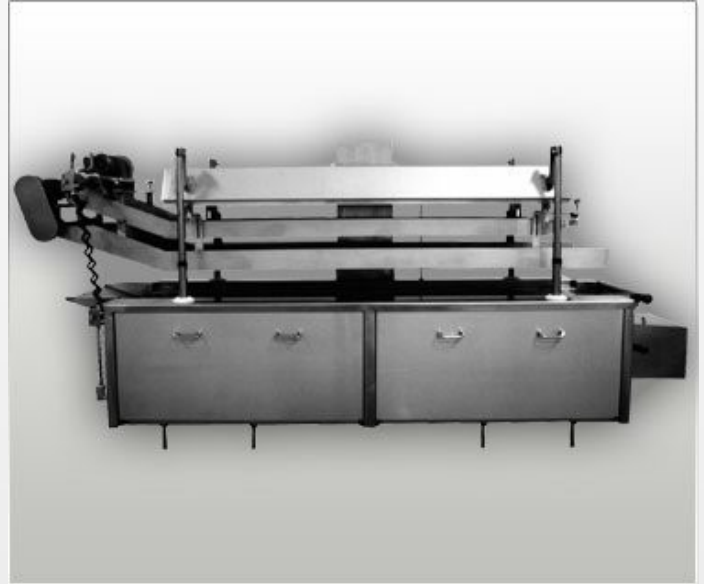


Continuous Fryer with Submerger Conveyor

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

Product Description

- Economic solution for consistent egg roll frying
- 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



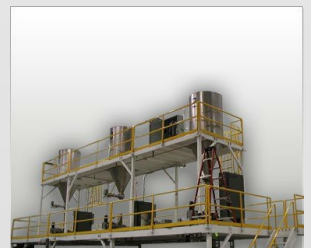
Sanitary Process Conveyor



Mixing Use Tank Skid



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