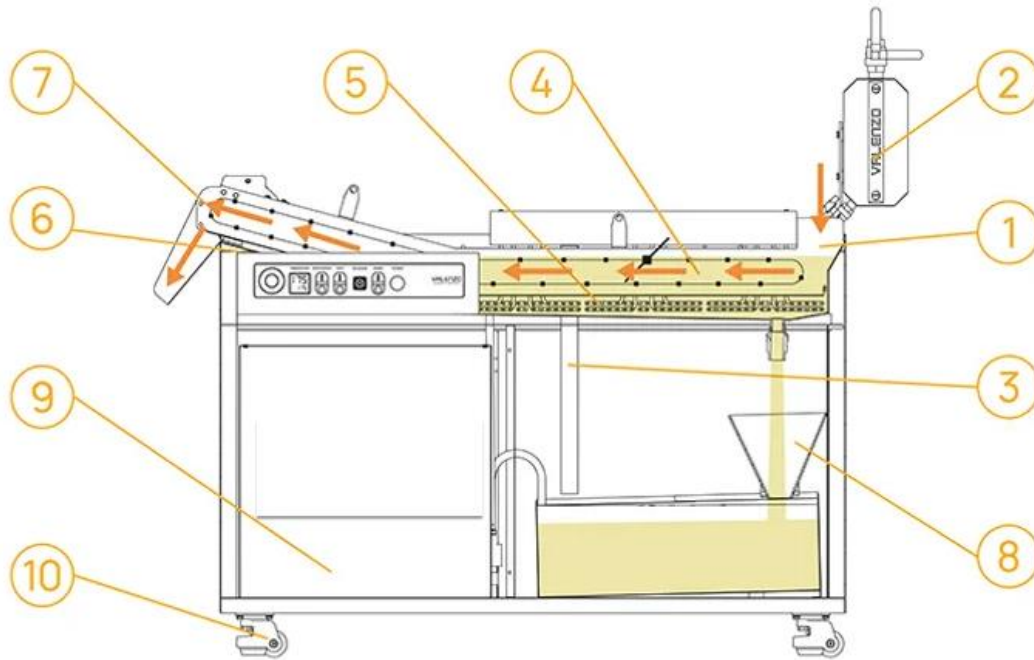


Characteristics ST3



1.- Product entry area.
Synchronized feeding with the conveyor belt.



6.- Control panel.
- Temperature regulation.
- Belt speed regulation = frying time.



2.- Automatic level deposit.
- Capacity for 5L. of oil.
- Maintains the oil level as it is consumed.



7.- Product exit area.
The fried product comes out already drained.



3.- Anti-overflow system.
Prevents hot oil from leaving the fryer and causing an accident.



8.- Filtration system.
Oil filtration up to 50 microns.
The oil rests clean in the lower tank isolated from air and light.



4.- Conveyor belt.
Product transportation by flotation with turning.
Detachable tape without tool.



9.- Pumping system.
Oil transfer from the lower tank to the upper tank. Oil extraction to an external tank.



5.- Resistances.
Folding systems making cleaning easier.



10.- Wheels with adjustable feet.
Using a wheel you can raise or lower a rubber pad to level or fix it to the ground.