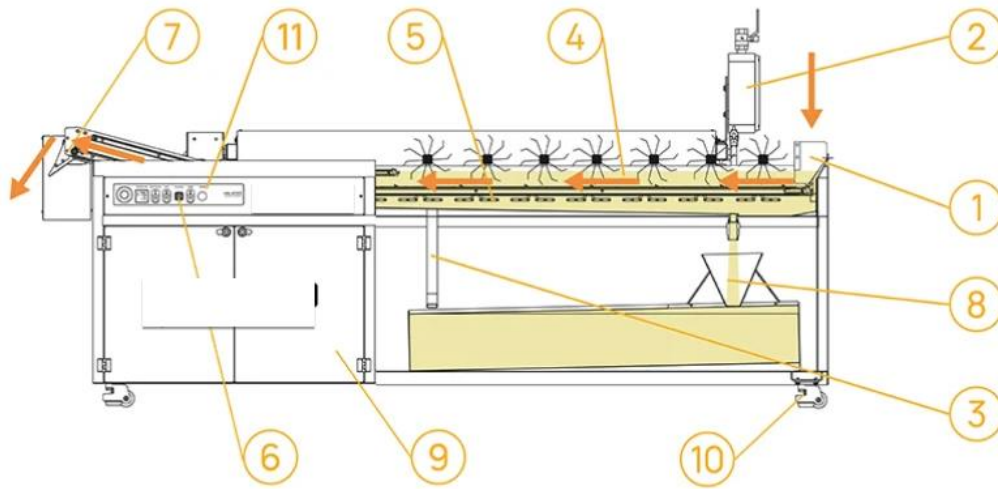


## Characteristics of Industrail Fryer ST4



**1.- Product entry area.**  
Continuous feeding of product, using tape or directly in the oil.



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



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



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



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



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



**4.- Transport system.**  
Product preview with elements that immerse intermittently the product.



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



**5.- Resistances.**  
Folding systems making cleaning easier.



**11.- Steering wheel.**  
Mechanical lifting system of tapes and resistances with manual operation.



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