

Cod: 6914

Professional Electric Fryer 30 litres single basin stainless steel counter-top pastry fryer - 380 Volt



Description

Quality, efficiency and low prices. The 30 litre single basin professional countertop electric fryer for gastronomy is the ideal professional equipment for making excellent fried food. always crispy on the outside and well cooked on the inside.

Guarantee excellent performance and a perfect degree of browning to your food with the fryer from Ristoattrezzature. Fries, fish and shellfish, pizza, yeast products, vegetables, desserts and much more: bring quality to the table.

The compact and lightweight design fits easily into any working environment and is **especially recommended for restaurants, sandwich shops, pubs and pastry shops.**

Design and operation

Ristoattrezzature's 30-litre single-bowl professional electric fryer has clean and essential

lines. The **external dimensions are 600x530x420 mm**, the inner tank measures **305x520x165 mm** and can hold **1 net basket of 255x450x150 mm**. **Attractive dimensions for medium and large operations.**

The fryer has a structure made entirely of high-quality stainless steel. Guaranteed safe and easy to clean. Designed for intensive use, it boasts enviable construction robustness. Not only that, but **operation of the product is extremely simple**, thanks to the analogue control panel at the front of the appliance.

On the outside there is an **ON/OFF button** and a control to adjust the **operating temperature from +60 to +240 °C**. A thermostat keeps the temperature constant.

The power supply is electric with a power of 6 kW for a **voltage of 400 V**. The **weight of the appliance is 21 kg** and its stability is ensured by non-slip feet on the base.

Cleaning and maintenance

The **30-litre single-bowl professional electric fryer** for pastries is a piece of equipment designed to guarantee optimum performance. It maintains functionality and ensures longevity with proper **cleaning and maintenance**.

Stainless steel is the ideal material in the kitchen, resistant and durable. It can delay or even reverse the rusting process if it is cleaned properly and regularly. It is recommended after each use.

Proceed by disconnecting the fryer from the power socket and let it cool down. Empty the tank of residual oil quickly and easily via the drain tap on the front.

Remove the basket and immerse it in a solution of **water and degreaser**, or water and vinegar, to soften dirt and encrustations. Then wash the inside as well, reaching every inch thanks to the rounded corners.

Rinse and dry before using it again.

Why it's the right product for you

The **30-litre counter-top single-bowl professional electric fryer** for catering is the high-performance solution for your business. Designed for sandwich shops, bakeries and pizzerias it is suitable for medium and large sized premises.

Its **high capacity and elegant design** are among the strengths of this professional equipment that maintains the ideal browning point for frying. Ensure that food is always served at the right temperature and responds appropriately to the needs of your customers.

Choose reliability, safety and style in the kitchen. The high-quality stainless steel selected for the construction is strong and durable. Finally, the value for money is excellent.

Buy the **30 litre professional electric single bowl countertop fryer** online and make your work area efficient. **Find out all the details in the data sheet.**

Dimensions

Dimensioni cesto	255x450x150 mm
Dimensioni esterne	600x530x420 mm
Dimensioni vasca	305x520x165 mm

Technical data

Alimentazione	Electric
Capacità olio	23 Lt
Capacità vasca	30 Lt
Peso	21 kg
Potenza Elettrica	6 kW
Temperatura d'esercizio	+60 +240 °C
Voltaggio	400 V

Standard equipment

In dotazione	1 cesto
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