

Cod: 6915

Professional Electric Fryer 16 litres single basin stainless steel for Pubs Bars Restaurants Countertop - 220 Volt



Description

Our **professional 1-bowl countertop fryer** has a **capacity of 16 litres**. Suitable for restaurants, bars and pastry shops, it is equipped with a practical **drain tap**. Depending on your working needs, you can use it alone or in combination with another single fryer.

All Ristoattrezzature equipment is designed to offer only highly professional performance: the **choice of the best materials and careful construction** are the basis of our products.

Design and operation

The **16-litre 1-bowl fryer** is made entirely of **high-quality stainless steel** for exceptional durability. The essential design is in line with industry standards: functionality is dominant and every part is designed to **facilitate cooking operations and ensure maximum safety**.

The dimensions of the basket are **245x230x120 mm**, the external dimensions are **340x540x390**

mm and the tank measures **310x260x200 mm**. The total oil capacity is 12 litres. Its **compact shape** makes it easy to place in the kitchen, even in smaller kitchens.

Equipped with a **lid with an insulating plastic sleeve**, the 16 litre professional fryer includes a large basket with heat-resistant handle. The **basket is completely made of stainless steel with an intentionally locking handle**.

At the top we find the main controls:

- **Temperature control knob;**
- **Green power indicator light (POWER);**
- **Red heating indicator light (HEAT);**
- **On/off switch.**

The fryer is counter-top-mounted, so it should be mounted on a surface thanks to the **rubber feet** that ensure maximum stability.

The single-bowl fryer features a **5 kW heating element** that makes it possible to **rapidly heat the oil** to high temperatures. This particular power allows for perfect fried food: crispy on the outside and well-cooked on the inside.

An **adjustable thermostat** regulates the temperature and keeps it stable automatically. The **operating temperature is +60 +240 °C** and the total weight is 11 kg.

Cleaning and maintenance

Stainless steel is a guarantee of hygiene and durability. With the right maintenance and regular cleaning, you can delay or even reverse the rusting process.

The fryer is subject to intensive use, so it **is necessary to remove food residues and used oil after each use**. First of all, it is necessary to disconnect the power socket and allow the fryer to cool down before removing the oil.

Then **remove the basket and immerse it in a solution of water and degreaser**: dirt and encrustations will soften and a plastic brush will suffice to remove them. Rinse.

The tub has rounded inner corners for thorough cleaning.

Why it is the right product for you

Frying is an indispensable cooking process in the kitchen, so **choose a professional product that will ensure a perfect fry and long life**.

The 1-bowl fryer always guarantees the **best frying performance even in large quantities** and is **equipped with all the options**: from the lid to the basket.

Shop online for an **efficient, value-for-money** product that is **ideal for the catering and pastry industry**.

Dimensions

Dimensioni cesto	245x230x120 mm
Dimensioni esterne	340x540x390 mm
Dimensioni vasca	310x260x200 mm

Technical data

Alimentazione	Electric
Capacità olio	12 Lt
Capacità vasca	16 Lt
Frequenza	50 Hz
Peso	11 kg
Potenza Elettrica	5 kW
Temperatura d'esercizio	+60 +240 °C
Voltaggio	230 V

Standard equipment

In dotazione	1 cesto
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