

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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