

Cod: 7728

Professional Electric Fryer 6 litres single basin stainless steel for Pubs Bars Restaurants Countertop



Description

The **professional electric single-bowl fryer in stainless steel for Pubs Bars Restaurants 6 litres** is designed for professional use in the gastronomy and pastry sector, where the quality of the product is fundamental.

Frying is one of the most popular cooking methods in the kitchen and is subjected to almost constant work. **Durability** and **robustness** are two characteristics that a **professional fryer** must have. This one-bowl fryer will always guarantee you the best frying performance even in large quantities.

Design and operation

The 6 litre 1-bowl fryer is completely made of high quality stainless steel, the design is highly professional and in line with industry standards.

The dimensions of the basket are **180x225x120 mm**, the outer dimensions **275x435x312 mm** for a tank size of **235x280x150 mm**. The total oil capacity is 4 litres.

The **compact shape** allows for easy placement and the **flip-top lid**, with heat-resistant knob, provides easy access to the tank.

The two slits at the edges allow the basket handle, which is **included in the equipment**, to escape, preventing splashing. The basket is **completely made of stainless steel with an intentionally locking handle**.

At the top we find the practical front controls:

- **Temperature control knob;**
- **Green power indicator light (POWER);**
- **Red heating indicator light (HEAT);**

The practical tubular supports allow the basket to be hooked during draining. The base is fitted with **rubber feet** that ensure maximum stability on the worktop. The **one-bowl bar fryer** features a **2.5 kW** heating element that makes it possible to **rapidly heat the oil** to high temperatures. The **operating temperature can range from +60 +240 °C**. Ristoattrezzature has also equipped its fryers with a **thermostat** that can regulate the temperature and keep it constant and stable in a fully automatic manner. It is also equipped with a **safety thermostat**.

Cleaning and maintenance

Stainless steel is a guarantee of hygiene and durability. By carrying out thorough maintenance and constant cleaning, you can delay or even eliminate the process of rust formation.

The fryer is, in fact, one of the most frequently used pieces of equipment in the kitchen and one of those that accumulate the most dirt. This is why 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's the right product for you

Ristoattrezzature fryers perfectly combine **quality, efficiency and low prices**, ideal characteristics for the gastronomy and confectionery sector. Its **small dimensions** allow perfect use in **small gastronomies, bars and workshops**. Its high performance ensures that fried food is always crispy and cooked to the highest temperature in a short time.

The fryer is sold **fully equipped**:

- **Tank**
- **Basket**
- **Lid**

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Dimensions

Dimensioni cesto	180x225x120 mm
Dimensioni esterne	275x435x312 mm
Dimensioni vasca	235x280x150 mm

Technical data

Alimentazione	Electric
Capacità olio	4 Lt
Capacità vasca	6 Lt
Peso	4.2 kg
Potenza Elettrica	2.5 kW
Temperatura d'esercizio	+60 +240 °C
Voltaggio	230 V

Standard equipment

In dotazione	1 cesto
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