

Cod: 10177001228

**1 basin electric fryer on cabinet capacity 28 lt S/70 40x70 cm**



## Description

The **Ristoattrezzature 1-bowl 28 litre electric fryer** is mounted on a compartment closed by a hinged door. The cooking station is **compact and easy to install** in the kitchen: its dimensions allow a practical positioning even in the smallest workshops.

This professional catering fryer is made of **high quality austenitic non-magnetic AISI stainless steel**. Designed in every detail for heavy-duty use, it ensures durability and a high level of performance.

## Design and operation

Our **1-bowl electric fryer** is characterised by its **square and essential lines**. The elegance of its design is in line with industry standards that demand easy-to-clean equipment and safe materials.

The upper part consists of a **smoke outlet grille** and a **28 litre capacity tank** in which a **lift-up mesh basket** can be used.

The practical compartment underneath is easy to open thanks to the **ergonomic handle**, making it convenient to open while working and for cleaning and maintenance of the machine.

A thermostatic **safety valve controls the temperature**, which can be adjusted by means of a thermostat between 120 and 200 °C\*\*. The control knob is made of heat-insulating material and is located on the front panel together with the power indicator light.

A drain cock in the lower compartment allows used oil to be collected, facilitating its disposal.

The **1-bowl catering fryer measures** 400x730x940 mm **and** weighs 48 kg. **The electrical power** is 9 kW for a voltage of 400 V\*\*.

## Cleaning and maintenance

The equipment is **sold with an operating and cleaning manual**. The catering fryer is subject to constant use and gets dirty very easily. Dirt can be stubborn and endanger the proper functioning of the equipment and the quality of the fried food.

This is precisely why it is necessary to **clean the machine thoroughly after use**. It is essential **never to use cleaning agents containing sand or caustic soda, acids or chlorides, which will damage the steel surface**.

To clean our **28-litre 1-bathtub electric fryer**, it is necessary to **disconnect the power socket and wait for the oil to cool**. Then **the tank can be emptied** of the used oil **through the drain tap**.

The **drum** is **soaked in hot water with detergent soap** so that the encrustations can be removed more easily with a soft cloth. Internally, **the equipment is cleaned with kitchen paper** and residues of burnt oil are removed with the help of a non-abrasive sponge with detergent.

Take care not to **damage the coils**, these should not be rubbed intensively in any way. The fryer should only be reassembled when all its parts are perfectly dry.

## Why is this product right for you?

If you are looking for **professionalism, efficiency and compact dimensions**, our 1-bowl fryer is the best choice. Buy it for your fried food in **bars, delicatessens, small restaurants**. Its size and electrical power make it a piece of equipment designed for small businesses for which it ensures excellent performance.

**Strength and robustness** are among its strengths, along with its **easy cleaning** and ergonomic shape.

**Buy the fryer on our website and complete your workstation with the professional equipment and accessories available in our online catalogue.**

## Dimensions

Dimensioni esterne	400x730x940 mm
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**Technical data**

Alimentazione	Electric
Capacità	28 Lt
Peso	48 kg
Potenza Elettrica	9 kW
Voltaggio	400 V

**Standard equipment**

In dotazione	1 cesto
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