

Cod: 10177002235

2 basin electric fryer on cabinet capacity 28+28 litres S/70 80x70 cm



Description

The **professional electric fryer with 2 basins 28+28 litres** is a high-performance catering equipment. Its capacity and the presence of two basins allow **several foods to be fried simultaneously**, without contamination.

Separate controls and independent lifting at the end of cooking optimise cooking time. The workstation is completed with a compartment underneath closed by two hinged doors with handles.

Design and operation

The **restaurant fryer with 2 basins of 28 litres each** is characterised by its square and functional lines. The frame is made of **304 stainless steel** while **the liftable mesh baskets** are made of **chrome-plated wire with heat-insulating plastic handles**.

The practical **compartment underneath measures 800x700 mm** with ergonomic handles that allow the doors to be closed and opened quickly and easily.

The temperature is controlled by means of a thermostatic safety valve: the **temperature can be set between 120-200 °C** via the two independent knobs on the front panel. An indicator light signals the ignition status of the fryer.

The **drain cock** is located in the lower compartment and allows the used oil to be directed into a container for disposal, via a valve. The overall dimensions of our **2-tank deep fat fryer for catering** is **800x730x940 mm** for a **weight of 65 kg**. The electrical power is **18 kW** for a **voltage of 400 V**.

Cleaning and maintenance electric 2-bowl fryer

The fryer is one of the most frequently used pieces of kitchen equipment. **Regular cleaning** of this machine is essential to ensure a perfect fry.

Before cleaning the machine it is necessary to **unplug it and wait for the oil to cool down**. Only then can the baskets be **emptied via the drain tap**.

The **baskets** can be washed easily by **soaking them in hot water with detergent soap**. Scale can be removed with a soft cloth.

It is important **never to use cleaning agents containing sand or caustic soda, acids or chlorides**, which will damage the steel surface. In the case of stubborn dirt, a degreaser or vinegar can be added to the water. The coils must be cleaned with particular care, without excessive scrubbing.

The **28+28 litre 2-bowl professional electric fryer** should then be reassembled when all its parts are perfectly dry.

Why it is the right product for you

Our professional **electric 2-bowl fryer with 28+28 litres** capacity is a must-have piece of equipment in a professional kitchen.

Its **speed in reaching the desired temperature** allows you to streamline the work of preparing dishes. The presence of **two frying trays** is particularly advantageous in kitchens that provide **food for coeliacs**. Each of them has an independent thermostat.

The **small size** and the practicality of the lower compartment make this machine particularly practical, also thanks to the presence of the drain tap.

Manage your kitchen time and always ensure excellent preparation by choosing only **professional catering equipment**. **Browse the online catalogue to purchase our fryer accessories**.

Dimensions

Dimensioni esterne	800x730x940 mm
Dimensioni vasca	300x400x280 mm

Technical data

Alimentazione	Electric
Capacità vasca	28+28 Lt
Peso	65 kg
Potenza Elettrica	18 kW
Voltaggio	400 V

Standard equipment

In dotazione	2 cesti
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