

Cod: 11507

## Professional Electric Fryer 16 litres single tank stainless steel for Pubs Bars Restaurants countertop - 380 Volt used



### Description

Powerful, robust and safe. The Ristoattrezzature professional fryer has a single bowl with basket included. Complete with lid, this professional kitchen equipment is the ideal tool for restaurants and pubs. The single-bowl fryers with drain tap are designed for intensive use thanks to premium materials and careful construction. Frying is one of the most popular cooking methods, so this product is designed to offer excellent performance even for large quantities. Buy it for your restaurant and pub also in combination with other fryers. Discover them in the catalogue. Design and operation The 1-bowl 16 litre restaurant fryer is completely made of high quality stainless steel. This incredible material ensures durability, ease of cleaning, robustness. The lid handle and basket handle are made of heat-resistant plastic and designed to have an ergonomic shape and ensure a firm grip. The controls at the front allow constant and safe control of the machine, with the ON/OFF switch, heating indicators and temperature control knob placed side by side. The design is linear and essential, with no gaps that are difficult to clean. The rounded edge at the front makes it easy to use. The single-bowl restaurant fryer features a 5 kW heating element and a voltage of no less than 380 V, technical details that enable the oil to be heated to the highest temperatures in no time at all. The operating temperature is +60 +240 °C, and thanks to the

regulating thermostat the gradation remains automatically stable. The dimensions of the drum are 245x230x120 mm, externally the machine measures 340x540x390 mm for a tank size of 310x260x200 mm. The latter can hold up to 12 litres of oil. Cleaning and maintenance Stainless steel allows the process of rust formation to be kept under control, or even eliminated, especially if routine maintenance is carried out consistently and cleaning is regular. The drain cock allows the tank to be emptied quickly and easily, while the oil tank has rounded inner corners. These features make it easier to remove food and oil residues inside the professional fryer. The steel should only be cleaned with a soft cloth, water and mild detergent. Corrosive products can irreparably damage the surface. Why it is the right product for you One-bowl deep fryers are the perfect example of the ideal combination of quality, efficiency and low price that is optimal for any business engaged in gastronomy and confectionery. The ease of use and cleaning, together with the possibility of having a machine complete with all optional extras, lid and basket included, make the purchase of this equipment particularly advantageous. Suitable for the fast pace of a professional kitchen, this single-bowl fryer is perfect for medium-sized kitchens thanks to its 16 litre capacity. NB: Used equipment.

### 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
Peso	11 kg
Potenza Elettrica	5 kW
Temperatura d'esercizio	+60 +240 °C
Voltaggio	400 V

### Standard equipment

In dotazione	1 cesto
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