

Cod: 11556

Professional Electric Fryer 10+10 litres double tank with stainless steel drain for Pub Bar used



Description

The professional fryer is an indispensable element in every kitchen due to its **versatility**. With this equipment, countless dishes can be prepared and it is therefore necessary to purchase only **quality** fryers that ensure **high performance**.

Ristoattrezzature's 10 litre + 10 litre **counter-top professional electric double bowl** fryer is the ideal ally in **pubs, restaurants, bakeries, sandwich shops and fast food** outlets thanks to its ability to **cook large quantities excellently**.

By purchasing it, you can manage your kitchen time more easily.

Design and operation

The minimalist design of the **professional electric double-bowl** pub fryer makes it easy to place in any environment. The **external** dimensions are **570x460x325 mm**, the dimensions of each

basin are 280x215x180 mm and it can hold **2 baskets of 220x220x100 mm** already included.

The **tank capacity is 10lt+10lt**, while the oil capacity is 8lt+8lt. The internal and external structure is made of **stainless steel**. The **choice of quality materials ensures maximum hygiene and robustness**. The stainless steel also retards, or even eliminates, the process of rust formation.

On the front panel you can see the **power button (ON/OFF)** and a control to adjust the **operating temperature**. The latter uses a range of **+60° C/+240° C** and can be easily adjusted by means of a thermostat that keeps the temperature automatically constant and stable at all times.

The power supply of our **professional electric double bowl pub fryer** is electric. It is characterised by a 4+4 kW heating element that makes it possible to quickly heat the oil to high temperatures. The motor has a **frequency of 50 Hz** and a **voltage of 230 V**.

Cleaning and maintenance

To ensure functionality and durability, the **professional electric deep fryer for restaurants** must be cleaned consistently.

First make sure to switch off the fryer, remove the power plug and let it cool down. The 10+10 litre electric fryer has two drain taps that allow the tanks to be emptied quickly and easily.

Remove residual oil and **clean the baskets**. Immerse them in a solution of **water and degreaser**, to soften dirt and encrustations, or in a solution of water and vinegar. Remove the dirt with the help of a brush and easily reach every corner. Finally, **rinse**.

In order to keep the equipment in a safe and functional condition, in compliance with regulations, it is recommended to schedule **maintenance** with checks and possible interventions.

Why it is the right product for you

Choosing the **professional electric double-bowl fryer** for pubs is a guarantee of:

- **Quality**
- **Efficiency**
- **Low costs.**

Ensure the ideal browning point and fragrance to your products with a professional tool that can withstand the intense pace of work in your pub. **Our fryer is reliable, safe and durable.**

Read all the **details in the data sheet**.

NB: Used equipment.

Dimensions

Dimensioni cesto	220x220x100 mm
Dimensioni esterne	570x460x325 mm

Dimensioni vasca	280x215x180 mm
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Technical data

Alimentazione	Electric
Capacità olio	8+8 Lt
Capacità vasca	10+10 Lt
Frequenza	50 Hz
Peso	11 kg
Potenza Elettrica	8 kW
Temperatura d'esercizio	+60 +240 °C
Voltaggio	230 V

Standard equipment

In dotazione	2 cesti
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