

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

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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