

Cod: 6150

Electric Fryer 6 Lt



Description

The **professional fryer** (6 litre capacity) from Ristoattrezzature is ideal for preparing fries, croquettes, cutlets, fish, battered vegetables and much more in just a few minutes.

This **professional frying equipment**, with its **430 stainless** steel structure and AISI 304 stainless steel frame + tank, guarantees full compliance with current safety standards.

The thermostatic valve, necessary for optimal temperature control, will allow you to fry small and medium portions of food quickly, while maintaining the organoleptic characteristics of the oil and solid fat. The **fryer's** functional removable **basket**, with removable handle, allows for excellent frying, reaching a maximum temperature of 190°C.

This **counter-top electric** fryer is really easy to disassemble to allow you to thoroughly clean the individual parts of which it is made (even the dishwasher), the **frying appliance** also has a power indicator light, a tap for draining used oil, non-slip feet and an integrated housing for positioning the cable after use.

Main features of the fryer

- Power: 3000 Watt/230 V
- Oil capacity: 6 Lt
- Weight: 6 Kg
- Temperature: 50°C ~ 190°C
- Safety thermostat 240°C
- Stainless steel frame and basin
- Nickel-plated basket dim. 210X210x105/150h mm with feet
- Supplied with lid
- Dimensions: 400x260x310 mm
- Origin: European Community

Types of electric fryers and advantages

The electric fryer heats the oil faster and more evenly than a gas fryer, thanks to the coil heating elements placed inside the cooking tank. This allows a better recovery time between cooking cycles and has less heat loss, however, the running costs for energy are higher.

Dimensions

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Technical data

Temperatura d'esercizio	+50 +190 °C
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