

Cod: 4494

Professional Electric Fryer 16+16 litres double stainless steel tank for Pubs Bars Restaurants Countertop - 380 Volt



Description

Ristoattrezzature's professional **two-bowl fryer** is designed for professional use in the gastronomy and confectionery sector.

The **high quality of the product** ensures strength and durability. Designed to withstand heavy workloads, this equipment is indispensable in all professional kitchens and workshops.

Frying is one of the most popular and frequently performed cooking processes, so choosing the right product is essential. **Our equipment is capable of holding large quantities and always delivers perfect fried** food.

Design and operation

Our **professional catering twin-tank fryer** has **2 x 16 litre tanks** made of high quality stainless steel. This material allows excellent **temperature retention** and ensures **quick and easy**

cleaning.

Stainless steel also retards the formation of rust if properly cleaned and maintained regularly.

The **heating element** of this product is **12 kW**, a power that ensures rapid heating of the oil to high temperatures. **The thermostat regulates the temperature** so that it is always constant and stable automatically. The knobs are located at the top and are independent. The **basket dimensions** are **245x230x120 mm**, while the outer dimensions are **690x520x365 mm**. **The tank is 310x260x200 mm** for an **oil capacity of 12 litres each**. The total **weight is 17 kg**.

The fryer is not equipped with a drain tap. The electrically powered product has a frequency of 50 Hz with an **operating temperature of +60 +240 °C** and a voltage of **400 V**.

Cleaning and maintenance

The equipment comes **complete with an operating and cleaning manual**. The catering fryer is subject to constant use and gets dirty frequently. Stubborn dirt can impair the proper functioning of the equipment and the quality of the fried food. It is therefore necessary to **clean the machine thoroughly after use, never using detergents containing: sand or caustic soda, acids or chlorides that will damage the steel surface.**

To clean our **professional stainless steel double-bowl fryer**, the first thing to do is to **disconnect the power socket and wait for the oil to cool**. Then the tank can be emptied of the used oil. The **basket** will be **soaked in hot water with detergent soap** in order to remove encrustations more easily. It will then only need to be gently wiped with a soft cloth.

Internally, **the equipment should be cleaned with kitchen paper** and residues of burnt oil removed with the help of a non-abrasive sponge with detergent.

The coils are the most delicate part of the equipment, so they should not be scrubbed intensively under any circumstances. The fryer will only be reassembled when all its parts are perfectly dry.

Why is it the right product for you?

The two-bowl fryer combines **quality, efficiency and affordability** and is optimal for gastronomy and confectionery.

Its **efficient heating element with 12 kW power** will allow you to quickly reach the desired temperature. The **automatic gradation stability control** will help you maintain an excellent fried food at all times.

The **100 % stainless steel** construction does the rest, ensuring a professional design that is easy to use and easy to clean. **Fryer baskets included.**

Dimensions

Dimensioni cesto	245x230x120 mm
Dimensioni esterne	690x520x365 mm

Dimensioni vasca	310x260x200 mm
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Technical data

Alimentazione	Electric
Capacità olio	12+12 Lt
Capacità vasca	16+16 Lt
Frequenza	50 Hz
Peso	17 kg
Potenza Elettrica	12 kW
Temperatura d'esercizio	+60 +240 °C
Voltaggio	400 V

Standard equipment

In dotazione	2 cesti
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