

Cod: 3644

## Professional Electric Fryer 10 litres single tank with stainless steel drain for Pub Bar countertop



### Description

**Speed, safety and reliability.** Ristoattrezzature's **professional single-bowl electric fryer** is the ideal ally for your catering business. **Particularly suitable for pubs, bars, bakeries, sandwich shops and fast food** outlets, it is perfect for frying food such as **chips, fish, meat, vegetables, ascolane olives, mozzarella and much more.** The electric fryer guarantees excellent frying performance in a small space, in a short time and even in large quantities.

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### Design and operation

The **professional single-bowl electric fryer** for pubs has a compact and essential design that allows easy placement in any environment and easy cleaning.

The **power supply is electric** and a 3 kW heating element 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**.

The **structure is completely made of stainless steel**, a material that ensures:

- **Hygiene**
- **Resistance**
- **Quality.**

The **external dimensions are 280x460x285 mm**, the dimensions of the single basin are **220x285x180 mm** and it is capable of holding **1 basket of 190x210x100 mm**, which is supplied. The **tank capacity is 10 litres**, while the oil capacity is 6 litres.

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 thanks to a thermostat that keeps the temperature automatically constant and stable at all times.

## Cleaning and maintenance

To clean the **professional single-bowl electric fryer** for pizzerias, simply open the drain tap, which allows you to empty the bowl quickly and easily. Next, boil water and vinegar inside the tub for about 10 minutes and **wipe off any residual grease with a soft cloth**.

You can use a paste of baking soda and water to degrease the parts where stubborn dirt is present. Simply apply the paste, scrub gently and rinse with water. Finally, use a solution of water and vinegar or degreaser to clean the **basket**.

To ensure functionality and longevity of your Ristoattrezzature **professional single-bowl electric fryer**, **regular cleaning and maintenance** is necessary.

## Why it is the right product for you

Get crispy fried food on the outside and soft on the inside with the **professional electric single-bowl counter** -top fryer for pubs. Thanks to its high performance, this equipment will give you high resistance to heavy workloads.

Safe, reliable and durable, this fryer is the perfect choice for your professional kitchen. Read all the **details in the data sheet** and select the available options.

### Dimensions

Dimensioni cesto	190x210x100 mm
Dimensioni esterne	280x460x285 mm
Dimensioni vasca	220x285x180 mm

### Technical data

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Alimentazione	Electric
Capacità olio	6 Lt
Capacità vasca	10 Lt
Frequenza	50 Hz
Peso	8 kg
Potenza Elettrica	3 kW
Temperatura d'esercizio	+60 +240 °C
Voltaggio	230 V

### **Standard equipment**

In dotazione	1 cesto
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