

Cod: 3642

Professional Electric Fryer 13 litres single basin stainless steel for Pubs Bars Restaurants Countertop



Description

Quality, professionalism and exceptional performance. Ristoattrezzature's **professional single-bowl electric fryer** is the ideal ally for all catering activities.

Particularly suitable for use in pubs, bars, bakeries, sandwich shops and fast food outlets. The electric fryer guarantees the best frying performance even in large quantities.

Optimise your food preparation time and **achieve a complete and comfortable workstation** in just a few steps.

Design and operation

The minimalist design of the **professional single-bowl electric pub fryer** allows it to be easily placed in any environment. The **external** dimensions are **310x480x345 mm**, the tank dimensions are **280x235x190 mm** and it can hold **1 basket of 210x200x120 mm** already supplied.

The **tank capacity is 13 litres** and the oil capacity is 6 litres. The internal and external structure is made of **stainless steel**. The **choice of quality materials ensures maximum hygiene and easy cleaning**: essential in the kitchen. Stainless steel also retards or 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 always constant and stable in a fully automatic manner.

The power supply of our **professional single-bowl electric pub fryer** is electric. Characterised by a power output of 5 kW, the heating element enables rapid heating of 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 of the Ristoattrezzature **professional single-bowl electric fryer**, it is necessary to carry out **proper cleaning and maintenance**.

First make sure to switch off the fryer, remove the power plug and let it cool down. The electric fryer has a drain tap that allows the tank to be emptied quickly and easily.

Remove residual oil and **clean the basket**. Immerse it 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 proceed carefully, reaching every nook and cranny. 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 single-bowl electric fryer** for pubs is a guarantee of:

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

Ensure the ideal browning point and fragrance to your products with the ideal professional tool. **Our fryer is a reliable, resistant and durable product.**

Read all the **details in the data sheet** and select the available options.

Dimensions

Dimensioni cesto	210x200x120 mm
Dimensioni esterne	310x480x345 mm
Dimensioni vasca	280x235x190 mm

Technical data

Alimentazione	Electric
Capacità olio	10 Lt
Capacità vasca	13 Lt
Frequenza	50 Hz
Peso	9 kg
Potenza Elettrica	5 kW
Temperatura d'esercizio	+60 +240 °C
Voltaggio	230 V

Standard equipment

In dotazione	1 cesto
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