

Cod: 1187

## Professional Electric Fryer 600 gr for Pubs Bars Restaurants Countertop



### Description

Automatic counter-top machine connected to the extractor hood or chimney.

They are designed for pizzerias, breweries, restaurants, kiosks, delicatessens and hawker vans.

They work without the need for visual control of the cooking process or assistance from the operator.

The counter-top fryers cook up to 600 g of product at a time, but it is also possible to cook only one portion, as well as to cook different products in a single cooking cycle, preparing in 2 or 3 minutes always exceptional mixed fried food. They are completely enclosed and expel steam and fumes through a hose that can be connected even at a distance of 7 metres from the machine.

With this product you can quickly prepare a huge variety of products that are always perfect:

Not just crisps!!! Also croquettes, mozzarella, stuffed olives, onion rings, chicken wings, cutlets, fried fish, fried cream and much more.....

### Dimensions

Dimensioni esterne	580x620x570 mm
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### Technical data

Alimentazione	Electric
Capacità di carico	600 kg
Frequenza	60 Hz
Peso	57 kg
Potenza Elettrica	3.1 kW
Voltaggio	230 V