

Cod: 42660904

Freezer cell height 2200 mm - price excluding motor 5200x5600x2200h mm



Description

Professional frywarmers The fryer warmer is an electric equipment for professional kitchens, useful for heating and maintaining the temperature of fried food, such as chips. The structure is made of stainless steel, with an internal basin in which to place the fried food to be kept warm. It is suitable for heating fries, but also meatballs, fish, vegetables and other fried foods. Fryer warmers: how do they work? Frywarmers are divided into two categories, differing in their heating technique: fryer heaters with electric heating elements: these are basins with heating elements inside the walls, which transmit the heat to the food evenly; fryer heaters with a heating lamp: the heat is provided by a lamp which heats the fried food evenly. In models with a basin, the bottom of the basin is removable to allow the machine to be cleaned, excess oil to drain off and food to be collected. In models with a lamp, there is a steel shelf on which to place the food to be heated. When to use a professional fryer? The fryer is suitable for pubs, restaurants and fast food outlets that serve large quantities of fried vegetables, fish or meat. The heat given off inside the machine is dry, which keeps the crispiness of freshly fried food intact. Fryer maintenance We recommend cleaning the inside of the tank with non-aggressive kitchen detergent and a non-abrasive sponge. The interior is made of stainless steel, compatible with food contact according to current regulations. Professional frywarmers on Ristoattrezzature All professional frywarmers in our

catalogue are CE-marked.

Dimensions

Spessore pareti	100 mm
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