

Cod: 7729

## Professional Electric Fryer 6+6 litres double basin stainless steel for Pubs Bars Restaurants countertop single phase



### Description

Ristoattrezzature's 2-bowl fryers without drain tap are designed for professional use in the gastronomy and confectionery sector, sectors where product quality is paramount. Frying is one of the most popular cooking methods. This 2-bowl fryer will always guarantee you the best frying performance, even in large quantities. The 6+6 litre 2-bowl fryers are completely made of high quality stainless steel, which guarantees quick and easy cleaning. Stainless steel also delays or even eliminates the process of rust formation, especially if maintenance and proper cleaning are carried out correctly and regularly. The 2-bowl fryer features a 2.5 +2.5 kW heating element that makes it possible to heat the oil quickly up to high temperatures. Ristoattrezzature has also equipped its two-bowl fryers with a thermostat that regulates the temperature and keeps it constant and stable in a fully automatic manner. Two-bowl fryers are the perfect example of the ideal combination of quality, efficiency and low price that is optimal for any business engaged in gastronomy and confectionery. Here we have summarised the key features of the two-bowl fryer that make this product unique: Efficient heating element with 2.5+2.5 kW power; Automatic temperature stability control; 100 % stainless steel; Ease of use and cleaning; Fryer baskets included.

## Dimensions

Dimensioni esterne	560x435x312 mm
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## Technical data

Alimentazione	Electric
Capacità	12 Lt
Capacità olio	4+4 Lt
Capacità vasca	6+6 Lt
Peso	7.6 kg
Potenza Elettrica	5 kW
Temperatura d'esercizio	+60 +240 °C
Voltaggio	230 V

## Standard equipment

In dotazione	2 cesti
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