

Cod: 3637

Professional Electric Fryer 10 litres single basin stainless steel for Pubs Bars Restaurants Countertop



Description

Quality, efficiency and low prices: these are the characteristics of the single 10 litre counter-top professional electric fryer from Ristoattrezzature. Frying is one of the most popular dishes on the table, choose quality and offer your customers excellent performance even for large quantities. The 10-litre electric pub fryer is a must-have piece of equipment thanks to its ability to withstand intense workloads. Not only that, by purchasing it you will optimise your food preparation time and obtain a complete and comfortable workstation. Design and operation The extremely minimalist and professional design of the 10 litre single countertop professional electric pub fryer allows it to be easily placed in any environment. The external dimensions are 340x465x310 mm, the dimensions of the tank are 300x240x150 mm and it can hold 1 basket of 210x190x100 mm already supplied. The internal and external structure is made entirely of stainless steel. The choice of quality materials ensures maximum hygiene and easy cleaning: essential in catering. On the front panel you can see the power button (ON/OFF) and a control to adjust the operating temperature. The latter exploits a range of + 60° C/ + 240° C and can be easily adjusted thanks to a thermostat that keeps the temperature always constant and stable in a fully automatic way. The power supply of the professional 10 litre pub fryer is electric with a power output of 3 kW,

which makes it possible to heat the oil quickly up to high temperatures. The motor has a frequency of 50 Hz and a voltage of 230 V. Cleaning and maintenance In order to ensure the functionality and longevity of the 10 litre single countertop professional electric fryer from Ristoattrezzature, it is necessary to carry out proper and constant cleaning and maintenance. The fryer is one of the most frequently used pieces of kitchen equipment and accumulates the most stubborn dirt. Stainless steel can delay or even reverse the rusting process if maintenance and proper cleaning are carried out regularly. First unplug the fryer from the power socket and let it cool down. Remove the residual oil, remove the basket and immerse it in a solution of water and degreaser to soften dirt and encrustations. You can also opt for a green solution such as a mixture of water and vinegar or water and baking soda: natural and highly effective. Remove the dirt with the help of a brush to reach every corner. Finally, rinse. Why it's the right product for you Maintaining the ideal browning point of frying is essential in the kitchen to ensure product quality and fragrance. If you want to maintain the high standard of your preparations you need to ensure that your food is always cooked to the right temperature. That is why you should choose our professional 10 litre electric pub fryer. Made of high quality stainless steel, it ensures a high level of reliability, performance, style and excellent value for money. Capable of working as fast as a professional kitchen requires, it is a robust and durable product. By purchasing it, you can count on the perfect ally in your kitchen and decide to place it wherever you want. Read all the details in the data sheet.

Dimensions

| | |
|--------------------|----------------|
| Dimensioni cesto | 210x190x100 mm |
| Dimensioni esterne | 340x465x310 mm |
| Dimensioni vasca | 300x240x150 mm |

Technical data

| | |
|-------------------------|-------------|
| Alimentazione | Electric |
| Capacità olio | 6 Lt |
| Capacità vasca | 10 Lt |
| Frequenza | 50 Hz |
| Peso | 7 kg |
| Potenza Elettrica | 3 kW |
| Temperatura d'esercizio | +60 +240 °C |
| Voltaggio | 230 V |

Standard equipment

| | |
|--------------|---------|
| In dotazione | 1 cesto |
|--------------|---------|

