

# Commercial Deep Fryer with Dual Tanks

This commercial deep fryer features dual tanks and baskets. It is designed for high-volume frying in restaurants and food service establishments.



## Overview

### High-Efficiency Dual Tank Frying

This commercial-grade deep fryer is engineered for high-volume food service environments, featuring a robust dual-tank design that maximizes throughput. Constructed from durable stainless steel, it is built to withstand the rigors of daily restaurant operations while ensuring easy maintenance and sanitation. With adjustable temperature controls and integrated drainage valves, this unit offers precise cooking performance and simplified oil management for professional kitchens.

## Key Features

### Material

Stainless Steel

### Configuration

Dual Tank, Commercial Grade

## Operational Details

### Maintenance Features

- Easy to clean surface
- Integrated drainage valves for oil disposal

### Controls

Adjustable Temperature Controls

## Performance Metrics

### Target Use

Restaurants and food service establishments