

Double Tank Electric Fryer

This commercial-grade electric fryer features two independent frying tanks for versatile cooking. Each tank has its own temperature control and heating element, allowing for simultaneous frying of different foods.



Overview

Commercial-Grade Performance

This double tank electric fryer is designed specifically for high-volume commercial environments, offering robust construction and reliable efficiency. With two independent frying tanks, it provides the flexibility to prepare different menu items simultaneously or handle large batches with ease. Built from durable, easy-to-clean stainless steel, this appliance is engineered for long-lasting performance in busy kitchen settings.

Technical Specifications

Safety Features

- Automatic overheat shut-off
- Heat-resistant basket handles
- Power indicator light
- Temperature reached indicator

Maintenance Features

Drain Valve Included • Easy-Clean Design

Tank Configuration	Double Tank
Material	Stainless Steel

Operation

Control Method	Rotary Dial
Independent Tank Control	Yes