

Single Tank Electric Fryer

This electric fryer features a single tank and basket, ideal for various frying tasks. It is designed with adjustable temperature control and a drainage valve for easy oil removal.



Product Overview

Commercial Efficiency

This single tank electric fryer is designed for high-performance commercial use in hotels, restaurants, and fast-food establishments. Constructed with a durable stainless steel body, it features precise thermostatic temperature control and a versatile timer, ensuring consistent results across various food types. Safety and maintenance are prioritized with over-temperature protection, a convenient oil outlet valve, and tilting heating elements for easy cleaning.

Technical Specifications

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|-------------------|-----------|
| Oil Capacity | 13 L |
| Power Output | 4.5 kW |
| Voltage/Frequency | 220V/50Hz |
| Temperature Range | 50-190°C |
| Timer Setting | 0-60 min |

Compliance & Quality

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|----------------|---------------|
| Certifications | RoHs, IEC, CE |
| Warranty | 6-12 months |

Logistics

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|--------------------|------------|
| Net Weight | 10 kg |
| Gross Weight | 12 kg |
| Packing Dimensions | 45x60x50cm |

Key Features

Core Features

- Stainless steel body
- Oil outlet valve for easy drainage
- Tilting heating elements
- Over-temperature protection
- Stainless steel oil grease board
- Durable stainless steel basket