

EF28 - 18

Freestanding Electric Fryer

Banks

Description

Heavy Duty hi-output twin basket commercial fryer. Professional and convenient deep fat frying. Delivers perfectly uniformed fried food. Simple controls and easy to operate.

Special Features

- ✓ High output fryer
- ✓ Very fast recovery
- ✓ Stainless construction
- ✓ Low maintenance
- ✓ 2 Baskets included
- ✓ Large oil drain off
- ✓ Cold zone
- ✓ High performance elements
- ✓ Space saving
- ✓ Tank lid included
- ✓ Front levelling feet
- ✓ Rear castors



Technical Specification

DIMENSIONS	W400 x D800 x H1100
TEMPERATURE	50°C to 190°C
CAPACITY	28 Litre Oil
POWER	18Kw (3 phase)
NETT WEIGHT	56 Kg
SHIP WEIGHT	60 Kg



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Spirit of catering

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