

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