

Commercial Deep Fryer

This deep fryer machine is designed for food processing applications in the food and beverage industry. It is constructed with a durable housing and a removable frying basket for easy cleaning.



Overview

Professional Deep Frying Solution

This commercial-grade deep fryer is engineered for high-efficiency food processing in the food and beverage industry. Designed with durability in mind, it features precise temperature control and an integrated timer to ensure consistent results for snacks, chicken, and potato products. Its user-friendly construction includes a removable basket, making it an ideal choice for busy commercial kitchens requiring easy maintenance and reliable performance.

Technical Specifications

Temperature Range Guide

- 100°C
- 130°C
- 150-160°C
- 170°C
- 190°C

Maximum Temperature	190 °C
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Features

Design Highlights

Durable Housing • Removable Basket • Easy Cleaning • Commercial Grade

Control Interface	Temperature Control Dial, Integrated Timer, Power Indicator
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Applications

Suitable Food Items	Potatoes, Chicken, Snacks
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