

Commercial Electric Deep Fryer

This commercial electric deep fryer is designed for consistent deep frying. It features stainless steel construction, temperature control, and a safety shut-off.



ADDITIONAL IMAGES



Product Overview

Commercial-Grade Performance

This single-tank electric deep fryer is designed for high-efficiency commercial use, making it an ideal choice for restaurants, food shops, and catering services. Built with durable stainless steel, it ensures longevity and ease of maintenance in busy kitchen environments. With a 4000W heating element and 7L capacity, it delivers consistent frying results for snacks like chips and other fried foods.

Technical Specifications

Power Output	4000 W
Voltage	220V
Capacity	7 L
Dimensions (L x W x H)	380 x 440 x 270 mm
Net Weight	7 kg
Material	Stainless Steel 201
Heating Method	Electric Heating Tube

Usage & Applications

Applicable Industries	Hotels, Restaurants, Food & Beverage Factory, Food Shop, Manufacturing Plant
Primary Application	Electric Potato Chips Fryer

Support & Warranty

Service Provided

- Video technical support
- Online support
- Spare parts
- Field maintenance

Warranty

1 Year