

Commercial Electric Fryer with Single Tank

This electric fryer is designed for commercial use in restaurants and food trucks. It features a stainless steel construction and a removable fry basket with a heat-resistant handle.



ADDITIONAL IMAGES



Product Overview

Commercial Grade Performance

This single-tank electric fryer is engineered for high-demand commercial environments, including restaurants, food trucks, and catering services. Constructed with durable stainless steel, it ensures longevity and ease of cleaning for busy kitchens. The unit features rapid-heating technology and precise temperature controls to deliver consistent frying results for foods like chicken, seafood, and fries.

Key Features

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- High-quality stainless steel construction
- Rapid-heating efficient tubes
- Removable oil tank for easy maintenance
- Adjustable thermostat for precise control
- Over-temperature protection system

Safety Features

Heat-Resistant Handles, Over-Temperature Protection, Power Indicator Light, Heating Status Light

Technical Details

Material	Stainless Steel
Tank Configuration	Single Tank
Control System	Adjustable Thermostat with Probe