Commercial Electric Fryer

This commercial electric fryer is designed for consistent frying in restaurants and catering businesses. It is available in single and double tank models with stainless steel construction.

Overview

Durable food-grade stainless steel electric fryers available in single and double tank models.

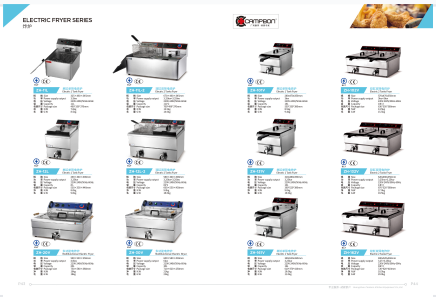
Professional Commercial Electric Fryers

This range of high-performance commercial electric fryers is designed for demanding food service environments, including restaurants, catering services, and food processing facilities. Constructed from food-grade stainless steel, these units feature smooth, solderless designs that ensure durability, corrosion resistance, and high standards of hygiene. Available in various configurations from single-tank to double-tank models with capacities ranging from 4L to 30L, they provide reliable and efficient frying solutions for diverse culinary needs.

Technical Specifications

Voltage Compatibility	220V-240V / 50Hz-60Hz
Power Range	2kW to 6kW per unit
Certifications	CE, ELT
Construction Material	Food-grade stainless steel

Product Range



Professional-grade electric fryers designed for high-capacity commercial kitchen operations.

Model Specifications

Model	Capacity	Power	Net Weight
ZH-4L	4L	2kW	4.6kg
ZH-6L	6L	2.5kW	5.4kg
ZH-8L	8L	3.25kW	6.0kg
ZH-11L	11L	3.5kW	7.6kg
ZH-30V	30L	6kW	21.0kg

Key Features

Design Highlights

- Smooth, solderless construction for easy cleaning
- High corrosion resistance
- Food-grade stainless steel material
- Available in single and double tank configurations
- Suitable for heavy-duty commercial use