

Electric Deep Fryer

This electric deep fryer is designed for food preparation. It features adjustable temperature settings, a removable frying basket, and a safety mechanism.



Product Overview

Professional Electric Deep Fryer

This durable electric deep fryer is engineered for efficient food preparation in professional settings. It features precise temperature control ranging from 130°C to 190°C, allowing for versatile cooking applications. Designed with safety and convenience in mind, the unit includes an integrated overheating protection mechanism and an odor-reducing filter system.

Performance & Technical

Temperature Range

130 °C

Minimum Temp

190 °C

Maximum Temp

Cooking Settings

- 130
- 150
- 170
- 190

Features & Safety

Design Highlights

Viewing Window • Removable Basket • Power Indicator

Safety Features

Overheat Protection, Odor Filter, Heat-resistant Construction