

Single Tank Electric Fryer

This electric fryer features a single tank and basket, ideal for various frying tasks. It is designed with adjustable temperature control and a drainage valve for easy oil removal.



Product Overview

Commercial Efficiency

This single tank electric fryer is designed for high-performance commercial use in hotels, restaurants, and fast-food establishments. Constructed with a durable stainless steel body, it features precise thermostatic temperature control and a versatile timer, ensuring consistent results across various food types. Safety and maintenance are prioritized with over-temperature protection, a convenient oil outlet valve, and tilting heating elements for easy cleaning.

Technical Specifications

Oil Capacity	13 L
Power Output	4.5 kW
Voltage/Frequency	220V/50Hz
Temperature Range	50-190°C
Timer Setting	0-60 min

Compliance & Quality

Certifications	RoHs, IEC, CE
Warranty	6-12 months

Logistics

Net Weight	10 kg
Gross Weight	12 kg
Packing Dimensions	45x60x50cm

Key Features

Core Features

- Stainless steel body
- Oil outlet valve for easy drainage
- Tilting heating elements
- Over-temperature protection
- Stainless steel oil grease board
- Durable stainless steel basket