

EPF-14 Professional Hi-Output Freestanding Electric Fryer

Banks

Description

Heavy Duty hi-output twin basket commercial fryer. Professional and convenient deep fat frying. Delivers perfectly uniformed fried food. Simple, accurate, preset control for every batch.

Fasttron Control Panel

Special Features

- ✓ High output fryer
- ✓ Very fast recovery
- ✓ Stainless construction
- ✓ Low maintenance
- ✓ 2 Baskets included
- ✓ Large oil drain off
- ✓ Cold zone 120°C Oil temp
- ✓ High performance elements
- ✓ Space saving
- ✓ Tank lid included
- ✓ Front levelling feet
- ✓ Rear castors



Technical Specification

DIMENSIONS	W434 x D888 x H865/1156
TEMPERATURE	60°C to 190°C
CAPACITY	21 Litre Oil
POWER	14 Kw (3 phase)
NETT WEIGHT	79 Kg
SHIP WEIGHT	88 Kg
GTIN No	5391538051943



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Spirit of catering

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