

INDUCTION ELECTRIC FRYER



Digital induction fryer provides much precisely controlled temperature range within 2°C, unlike the analogue unit which normally has more than 10°C variance. Induction technology is not only quick, but also very efficient. This device uses energy with an efficiency factor of 90%. That's 35% more efficient than conventional electric appliances.

- Stainless Steel body
- Touch panel LED display
- Timer (0 – 120 min)
- Temperature setting: 60° - 190°
- Oil drainage
- With one basket and S/S filter and S/S lid
- Oil Tank Dimension (WxDxH mm): 248~228 x 300~287.7 x 202
- Fryer Basket Dimension (WxDxH mm): 190 x 230 x 145 (measured without handle)

Code	Capacity (L)	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (kW/A)
IF3500S	8	288x478x410	11	240	3.5/15
S13 (optional noodle basket)	1.1	Ø100x145	–	–	–

DONUT FRYER



- Stainless steel structure with drain tap
- Thermostat range 30 - 200°
- 230° hi-limiter ensures safety operation
- Stainless steel tank 400x400mm
- Comes with 2x Nickel coating wire mesh trays
- Wiring bottom grid to filter food waste and protect heater
- Micro-switch for safety of operators
- Heating element stops automatically once lifted up for safer and easier cleaning
- Stainless steel lid with Bakelite handle
- Two used lid: cover during night, draining tray while frying
- Power and heating light indicators
- Heavy duty anti slippery foot

Code	Tank Capacity (L)	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (kW/A)
EF-TE	11	460x620x355	17	240	3/15

CHIP WARMERS



- Stainless steel construction
- Top heated by dual 450W incoloy elements
- Quartz light
- 1/1 GN base with perforated tray insert

Code	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (kW/A)
DH-310E	330x560x500	15	240	1/10

Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ