

PRODUCT SHEET

FRYER FD 80 R



Specifications

Reference	FD 80 R
Dimensions	365 x 450 x 360 mm
Weight	8 Kg
Power	3.6 KW
Voltage	230 V
Capacity	8 L

Description

This professional cold-zone fryer is particularly suitable for fast food restaurants. Automatic oil filtering by decanting allows you to fry chips, fish, doughnuts, etc. in succession using the same oil, using minimal quantities of oil, without carbonisation and, therefore, without transmitting taste or smell.

The drawn and lightly tilted tank in only one piece are especially made for the direct flow of the oil in the front tap, without further handling. The lever system enables you to open the stainless steel tap easily and in safe.

Features: precise bulb thermostat in stainless steel, a double safety thermostat which cuts out in case of overheating or lack of oil, a micro switch, basket fitted with heat resistant handles, pilot lights, draining device. Easy cleaning: 5 completely removable parts, oil container can be washed in dishwasher.

Made in France