Pressure Fryer APF0800

INDUSTRY KITCHENS
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ANVIL

These Deep Fat Fryers are designed to create a delicious variety of crisp fried food with minimum fuss. Delight your customers with french fries, chicken, fish, seafood, etc.

This unit is ideal for all fast food outlets that serve large volumes of fried food.

- 25L oil capacity tank
- Ideal for all fast food outlets that serve large volumes of fried food
- Digital control panel, 10 product menus with option for time, temperature and warning alarms
- Stainless steel construction
- Supplied with 100 filter papers
- Easy to clean fully welded oil tank with built in oil filter pump system
- Safe start up with the melt cycle programme
- Programmable reminders for oil changing and cleaning
- Two baskets supplied:
- one open and one multi-level
- Plug not supplied. Must be installed by licensed electrician
- Manufacture code PFE800

Dimensions:
545 x 1000 x 1218 mm
Weight: 165kg