

Deep fryer with removable oil vats CF 4 EG



Deep fryer with analogue thermostat and easy operation

The CF deep fryer is a simple fryer with analogue control. You manually control the oil temperature and the time your food will be deep-fried.

The CF deep fryer is our most simple model with analogue thermostat and small removable oil vats. Therefore, the CF deep fryer is easy to operate, and it is easy to lift the oil vats out of the machine and clean them. However, these are also the things that make the machine unsuitable for busy kitchens and fast-food shops with many deep-frying tasks.

This type of deep fryer is best suited for smaller kitchens and fast-food shops (and hence smaller deep-frying needs), which would like to offer e.g. French fries, spring rolls or fried fish fillets to customers.

Advantages

- Easy to operate
- Low lifetime cost
- Removable oil vats
- Manual control of temperature and time





Technical data

External dimensions (W x D x H):
360 x 480 x 1100 mm

Fryer vat / liters:
1 vat / 9 liters

Standard baskets:
1 x 1/1

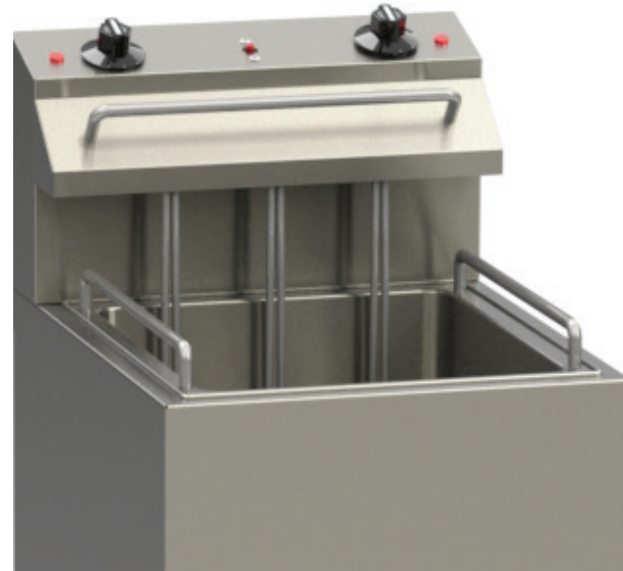
Weight:
24 Kg.

Voltage/power:
3x400V / 9kW

Absorbed power:
13 Amp.

Connection frequency:
50/60 Hz

Noise:
< 45 db(A)



Functionality

- Deep frying in oil/fat of both thawed and frozen foods
- Rapid heating
- Removable oil vats
- Floor model

Accessories

- Deep frying baskets