No 55, Sri Ram Nagar, Bharathiar University Post, vadavalli, Coimbatore - 641 046.
Phone: 9489110117
bc@cookkart.in | https://www.cookkart.in/

Deep Fryer 4ltr Electric Single Tank Indulge

₹ 8,100



The two primary categories of commercial deep fryers are gas and electric fryers, both of which come in floor and counter deep fryer units. If your primary goal is to save money on your commercial deep fryer, electric models are a good choice. With both floor electric fryers and countertop electric fryers, you can expect to save some money in operation costs because they don’t require natural gas for power. With that being said, gas fryers tend to heat up more quickly and offer more temperature control. This makes them the primary choice for fast food fryer applications.

Deep fryers feature a basket to raise food clear of the oil when cooking is finished. Fryers come with features such as timers with an audible alarm, automatic devices to raise and lower the basket into the oil, measures to prevent food crumbs from becoming over cooked, ventilation systems to reduce frying odors, oil filters to extend the usable life of the oil, and mechanical or electronic temperature controls. Deep fryers are used for cooking many fast foods, and making them crisp

Technical Specifications

Dimension in MM (L X W X H)	217×400×320
Power	2000W
Power Supply	220V/50Hz/1Ph
Tank Capacity	4 Ltr
Temperature Range	60℃□190℃
Weight in Kgs	4.1
No of Tanks	1

=extension/module/pdf&product_id=860

https://www.cookkart.in/index.php?route

29 Mar 2024 - Price Valid For 15 days
No 55, Sri Ram Nagar, Bharathiar University Post, vadavalli, Coimbatore - 641 046. Phone: 9489110117
bc@cookkart.in | https://www.cookkart.in/