Electric Fryer – Computer Control



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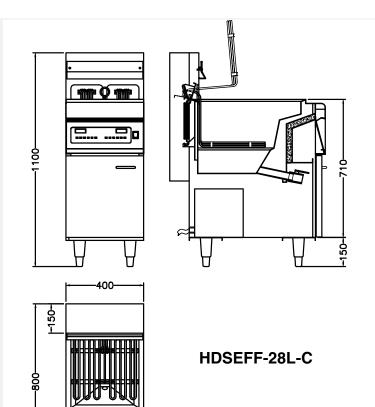
HDSEFF-28L-C

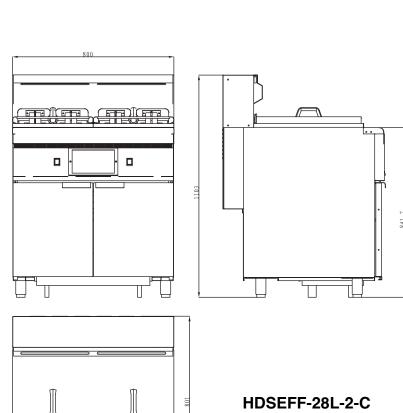


PERFORMANCE. DURABILITY. VALUE.

STANDARD FEATURES

- 18KW powerful heater with 28 Litres oil capacity each PCB control with programming function
- Preset melting function at 82°C (180°F)
- · Robust structure with drain tap
- Temperature range is 50-190°C (122-374°F)
- Precise timing setting
- Round Heating Element
- 230°C (446°F) hi-limit ensures safety operation
- · Stainless steel tank with oil level
- Stainless steel night cover with Bakelite handle, cool to touch
- · Wire mesh net to collect fried crumbs from food and protect heater
- Heater lifting mechanism to make cleaning easy and comfortable
- Power and heating indicators
- · Nickel coating basket
- Heavy duty steel foot
- Bottom cold zone to prevent food debris scorching
- · Thermostats (if applicable) available in either Fahrenheit or Celsius
- Available in various electrical power setups (power setups available for all areas of the world)
- Power may vary based on specified electrical setup





MODEL	PRODUCT (WxDxH)	POWER	FRY BASKETS	CAPACITY	NW
HDSEFF-28L-C	400 x 800 x 1100 mm 16 x 32 x 43 inch	18kW	2	28 L	56 kg 123 lbs
HDSEFF-28L-2-C	800 x 800 x 1100 mm 32 x 42 x 43 inch	2 x 18 kW	4	2 x 28 L	101 kg 222 lbs

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