

Product Name :
Single Tank Single Basket Electric Fryer

Product Code :
MM-CHINA11001-005



Description :

Single Tank Single Basket Electric Fryer

Technical Specification :

The Single Tank Single Basket Electric Fryer is a compact, high-efficiency deep-frying solution ideal for restaurants, fast food outlets, snack bars, and commercial kitchens. Designed with user-friendly features and safety in mind, this fryer delivers consistent results for a wide variety of fried foods such as French fries, chicken wings, tempura, fish, and more.

Key Features:

Stainless Steel Construction

Crafted with food-grade stainless steel for durability, hygiene, and corrosion resistance.

High-Efficiency Heating Element

Rapid heating with precise temperature control ensures consistent frying results and energy savings.

Removable Oil Tank

Easy to clean and maintain, with a detachable oil container for safe and hygienic operation.

Temperature Control Knob

Adjustable thermostat for accurate temperature setting, usually ranging from 60°C to 200°C.

Overheat Protection

Built-in safety mechanism automatically shuts off power if the oil temperature exceeds safe limits.

Anti-Slip Feet & Cool-Touch Handles

Ensures safe and stable operation during continuous use.

Oil Drain Valve (Optional)

For convenient oil discharge and cleaning (available on some models).

Compact Design

Space-saving footprint, perfect for small kitchens or auxiliary cooking stations.

Technical Specifications (Example):

Tank Capacity: 6–10 Liters

Power: 3kW / 4kW / 6kW (optional)

Voltage: 220V or 380V

Temperature Range: 60°C – 200°C

Material: Full stainless steel body

Control Type: Manual knob / Digital (optional)



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