

Combine efficiency and capacity in this all-purpose, electric economy fryer with a 350 x 350 mm frying area, and oil capacity of 20-23 liters.

Fully submersed element allows for maximum heat absorption by full contact with the oil, allowing quick heat-up time and lower energy consumption per kilogram of product cooked.

Dean's cool zone design minimizes wasteful oil deterioration by trapping debris under the cooking area, preventing carbonization of particles and oil contamination. The sloped bottom permits fast, easy draining of oil and sediment.

Dean's snap action thermostat reacts quickly to changes in load conditions and helps eliminate loss of time incurred waiting between loads.

Dean's fryers achieve long and dependable life through simplicity of design with fully submersed elements that are safe and efficient. Shipped standard with stainless steel frypot and front, aluminized sides, and legs.

STANDARD FEATURES

- Stainless steel fry pot
- Stainless steel door and front, aluminized sides
- Basket hanger and two fry baskets
- 150mm adjustable steel legs
- Drain extension

OPTIONAL FEATURES

- Castors

DIMENSIONS

External: 400W x 740D x 1120H mm

Clearance: Sides and rear 152mm, Front 610mm

TECHNICAL DATA

Power Supply: 415V, 3 Phase, 50Hz, 20amp

Total Output: 14kW

Drain Height: 584mm

PRODUCTION CHIPS FROM FROZEN

25kg per hour

CONTROLLER AS STANDARD

Thermostat inside

SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE.



shown with optional castors

