

EF12TT

Twin Tank Electric Fryer

Banks

Description

Heavy Duty hi-output twin tank commercial fryer. Professional and convenient deep fat frying. Delivers perfectly uniformed fried food. Simple controls and easy to operate.

Special Features

- ✓ 2 Separate oil tanks
- ✓ Very fast recovery
- ✓ Stainless construction
- ✓ Low maintenance
- ✓ 2 Baskets included
- ✓ Large oil drain off
- ✓ Cold zone
- ✓ High performance elements
- ✓ Space saving
- ✓ Tank lid included
- ✓ Front levelling feet
- ✓ Rear castors



Technical Specification

DIMENSIONS	W400 x D818 x H843/1087
TEMPERATURE	50°C to 190°C
CAPACITY	11 + 11 Litre (22 Lt)
POWER	6+6 Kw (2 Supplies)
NETT WEIGHT	55 Kg
SHIP WEIGHT	61 Kg
GTIN No	5391538050755



W137 x D337 x H150



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Spirit of catering

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