Bulk Fryer:-

- Stainless Steel 304 Food Grade quality steel construction.
- Low slung for heavy and large kadai.
- Removable heavy duty vessel rests, spillage tray for easy collection of refuse for Sustainable, Flexible, Hygienic & environment friendly use.
- The equipment will be duly connected with the best quality copper pig tails, needle valves and burners will be of heavy duty industrial type and to be operated at 0.3 kg/cm2 (4.5 PSIG) gas pressure. The main line will be of 1" dia BSP 'c' class ERW M.S. pipe and pressure tested.
- Crafted in sturdy framework.
- Uprights with adjustable nylon bullet feet.
- Made under the wise supervision of our highly qualified and skilled professionals using technologically advanced machinery.
- Tested on various quality parameters to ensure the quality and consistency.

Sr. No.	Model	Standard Size
1	Bulk Fryer	30" x 30" x 24"
	Also Available in custom built size	