

Deep fat Fryer:-

- Stainless Steel 304 Food Grade quality steel construction.
- Oil chamber with liftable heating elements of 3KW each with Single Phase, 220V~240V power Consumption.
- EGO' German made Thermostat temperature control system that uniformly fries with speed and hygiene and avoids fuming of oil by controlled temperature.
- Heavy duty indication lamps with rotary on/off Switch.
- 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	Triple Chamber Deep Fat Fryer	36" x 24" x 34" + 6"
2	Double Chamber Deep Fat Fryer	26" x 24" x 34" + 6"
3	Single Chamber Deep Fat Fryer	15" x 24" x 34" + 6"
	Also Available in custom built size	