Induction Fryer



BENEFITS OF INDUCTION FRYING

The Induction fryer has the advantage of less aggressive heating with more even heat distribution that the traditional type of fryer, the advanced energy and timer controls make it more efficient to use with the interior smooth surfaces making it easy to clean with no exposed heater. The precise temperature control and even heating can extend oil life.

FEATURES
Stainless steel construction
Tank with rounded corners for easy cleaning
Stylish glass fronted touch control panel with large LED display, ensures longevity and easy cleaning
Temperature control, with an Auto-OFF timer function
Crumb tray
Lids and baskets supplied
Basket dimensions - 235 x 195x 145mm deep
Safety cut out

Controller:	Touch controls with LED display		
Timer:	5 - 120 mins		
Temperature Range:	+60°C ~ +190°C		
Power Consumption:	3000W		

13amp

Power Supply:

TECHNICAL SPECIFICATIONS

Safety cut out

Heavy duty drain tap

MODEL	FINISH	CAPACITY	EXTERNAL DIMENSIONS (H x W x D mm)	WEIGHT (kg)	RRP
BIF	Stainless steel single tank	8L	410 x 288 x 478	13.9	



