



Single Tank Induction Fryer - IF3500S

Quick Overview

- Stainless Steel body
- LED display
- Timer (0 - 120 min)
- Fast recovery
- Temperature setting: 60 ° C, 80 ° C, 100 ° C, 120 ° C, 130 ° C, 140 ° C, 150 ° C, 160 ° C, 170 ° C, 180 ° C, 190 ° C
- Oil drainage
- Touch control
- Tank Capacity: 8L

Description

Digital induction fryer provides much precisely controlled temperature range within 2 ° C, unlike the analog unit which normally has more than 10 ° C variance. Induction technology is not only quick, but also very efficient. This device uses energy with an efficiency factor of 90%. That ' s 35% more efficient than conventional electric appliances.

- Stainless Steel body
- LED display
- Timer (0 – 120 min)
- Fast recovery
- Temperature setting: 60 ,80 ,100 ,120 ,130 ,140 ,150 ,160 ,170 ,180 ,190
- Oil drainage
- Touch control
- Tank Capacity: 8L
- With one basket and S/S filter and S/S lid
- Machine Dimensions (WxDxH mm): 288x478x410
- Oil Tank Dimension (WxDxH mm): 248~228 x 300~287.7 x 202
- Basket Dimension (WxDxH mm): 190 x 230 x 145 (measured without handle)

Dimensions (WxDxH mm): 288x478x410

1 Year Parts and Labour Warranty

Your Shipping Specifications

| | |
|---------------------|-----------------------|
| Net Weight (Kg) | 11 |
| Width (mm) | 288 |
| Depth (mm) | 478 |
| Height (mm) | 410 |
| Packing Width (mm) | 565 |
| Packing Depth (mm) | 350 |
| Packing Height (mm) | 480 |
| Power | 240V; 3.5kW; 15A |
| Warranty | 1 Year Return to Base |