

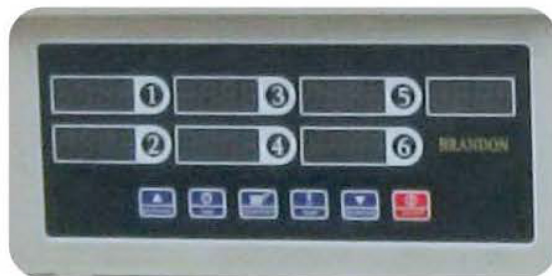


FRYH18C

Deep Fat Electrical Fryer



FRYH18



Deep Fat Fryer:

Model	No. of tank	Programming channels per tank	Fry area (mm)	Shortening capacity per tank (liter)	Electrical
FRYH18C	single	6	350 x 420	28-32	380 V, 3 ph, 18 kW
FRYH18C2	twin	2	165 x 420 x 2	14-16	380 V, 3 ph, 9 kW x 2
FRYH18	single	N/A	350 x 420	28-32	380 V, 3 ph, 18 kW
FRYH182	twin	N/A	165 x 420 x 2	14-16	380 V, 3 ph, 9 kW x 2
FRYH9	single	N/A	320 x 308	12-14	220 V, 1 ph, 9 kW
FRYH9C	single	12	320 x 308	12-14	220 V, 1 ph, 9 kW

Dimension: 400(W) x 800 (D) x 880 (working height) mm.
(Height including splash back is 1,100 mm)

Accessories:

- 2 fryer baskets
- Crumb screen
- Drain clog clearance prod
- Drain oil extension pipe

Standard features:

- CE certified.
- High power durable heating element: element can be flipped up for easy cleaning of fry pot.
- Durable solid state contactor & no mercury content: it withstands the high frequency of actuations.
- Deep cold zone design reduces wasteful oil deterioration by trapping crumbs under the cooking area.
- Hi limit safe device: manual reset.
- Fry up 36 kg of French fries per hour.
- Adjustable feet at the front, casters at the back.
- Latch lock ball-type drain valve: no more accidental scalding.

Enhanced features of computer control model:

- CE certified.
- Automatic melt cycle for solid shortening.
- Electronic temperature sensor: quick response to load.
- Buzzer goes off at the end of fry cycle process reaches the stage of "Shake basket reminding". This feature is good for frying French fries.
- Precise temperature control for computer model. No unpleasant temperature overshoot which shortens oil lifespan and degrades food quality.

