

EVO Fryers

- AISI 304 steel worktop, frying tank and control panel.
- Pressed frying tank with rounded internal corners.
- Large front recess to prevent spillages caused by overflow of oil and foam.
- Large cold zone in the lower section increases useful life of cooking oil.
- Manually reset safety thermostat.
- Supplied as standard with removable filter, baskets, lid and drain-valve collection bowl.
- Stainless-steel height-adjustable feet.
- IPX5 protection rating.

Gas version

- External stainless-steel burner.
- Thermostat-controlled oil temperature.

Electric version

- AISI 304 stainless-steel sheathed heating element inside the tank with rotation exceeding 90°.



User-friendly control panel with 7" high-resolution touch screen display.



Oil circulation and filtering



Automatic basket lift. By programming the recipes on the touch screen panel, the basket is automatically raised when the set frying time has expired.



Possibility of automatically choosing from amongst a selection of preset, tested recipes that can be stored by the user. Recipes clearly identifiable thanks to the use of eye-friendly pictures.

