



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