

Commercial Electrical Deep Fat Fryer



Model:
CF-300 / CF-600

Another Quality Commercial Food Service Equipment from FLOMATIC

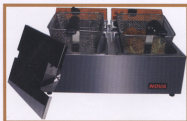
NOVATM
Quality Commercial Kitchen Products

Commercial Electrical Deep Fat Fryer

Ability to amaze your customers with crisp french fries, fish & chicken, etc . . . cooked with the minimum effort.

Features

- Strong & Reliable
- Thermostatically Controlled Cooking System
- Removable Control Box & Stainless Steel Tank for Easy Cleaning
- Incoloy Heating Elements That Has A Longer Shelf Life
- Safety Switch To Prevent Oil Fire
- Strong & Rigid Stainless Steel Basket



| Description | Single Tank Deep Fryer | Double Tank Deep Fryer |
|--------------------|-------------------------------|------------------------|
| Model | CF-300 | CF-600 |
| Pan Capacity | 5 Litres | 2 x 5 Litres |
| Voltage | 220 ~ 240V / 50 / 60Hz / 1 Ph | |
| Power | 3 Kw | 2 X 3 Kw |
| Dimensions | 300 x 490 x 340mm(H) | 500 x 490 x 340mm(H) |
| Weight | 7 Kg | 13 Kg |
| French Fries (+/-) | 15 Kg / Hr | 30 Kg / Hr |

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FLOMATIC

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