

Floor Standing Commercial Electrical Deep Fat Fryer



Model:
LEF 2000E / LEF 4000E

Another Quality Commercial Food Service Equipment from FLOMATIC



Floor Standing Commercial Electrical Deep Fat Fryer

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

Features

- Digital Control Cooking System, with high accuracy and sensitivity(+/- 1 Deg C) from the Required Temperature
- Welded Stainless Steel Tank with Flip-Up Heaters for Easy Cleaning.
- Micro Switch to Cut off all power for safety purposes, when the heaters are flip up
- Thermal Insulation to avoid body burning during operation around the tank.
- Standard Solid State Relay
- Timer Operation to increase recovery and improved output
- Safety Switch to prevent oil fire
- Stainless Steel Body and Front construction
- Cold-Zone to Improve circulation of oil, increase recovery and maintain oil quality for a longer time.
- Incoloy Heating Elements that has a longer shelf life.



Description

Dimensions

LEF 2000E

400 x 735 x 840 + 210mm
(L) x (B) x (H)

LEF 4000E

800 x 735 x 840 + 210mm
(L) x (B) x (H)

Tank Size

335 x 470 x 310mm(H)

670 x 470 x 310mm(H)

Tank Capacity

25 litres

50 litres

Power

9kw

18kw

Voltage

415v / 50-60Hz/3ph

415v / 50-60Hz/3ph

Weight

48kg

95kg

French Fries (+/-)

45kg/hr

90kg/hr

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Manufactured by:

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Flomatic reserves the right to modify the technical particulars & mechanical design of the machines.