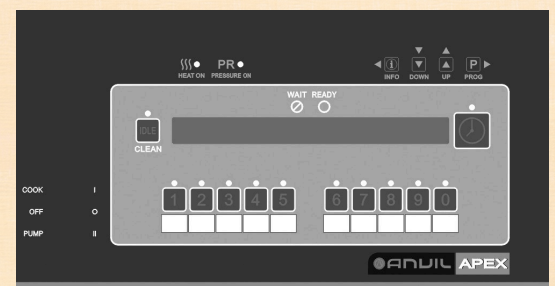


Pressure Fryer APF0800

These Deep Fat Fryers are designed to create a delicious variety of crisp fried food with minimum fuss. Delight your customers with french fries, chicken, fish, seafood, etc.

This unit is ideal for all fast food outlets that serve large volumes of fried food.

- 25L oil capacity tank
- Digital control panel, 10 product menus with option for time, temperature and warming alarms
- Stainless steel construction
- Easy to clean fully welded oil tank with built in oil filter pump system
- Safe start up with the melt cycle programme
- Programmable reminders for oil changing and cleaning
- Baskets included
- Manufacture code FPA4001



Dimensions:
545 x 1000 x 1218 mm
Weight: 165kg