

Fine control of oil temperature and good oil quality makes you experience delicious fried food that are crispy, juicy without losing the original flavour of your ingredient.

Besides taking care of the gastronomists, we care for the people behind the good food as well with our easy-to-clean design.



COMMERCIAL ELECTRIC FRY

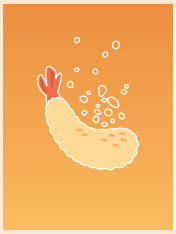
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Benefit 1 Crispy, Juicy

without losing the flavour of your ingredient

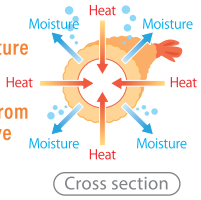


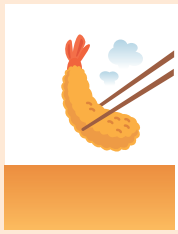
Heat up oil temperature very quicky and maintain oil temperature suitable for frying.



Start of Frying

Heat up oil temperature very quickly and remove moisture and volatile substances from coating, but not remove moisture from your ingredient.



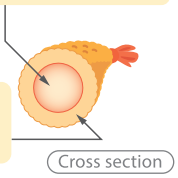


Fried

Crispy coating and Juicy ingredent.

Cook well and maintain

Moisture inside coating disappears and it becomes crispy.

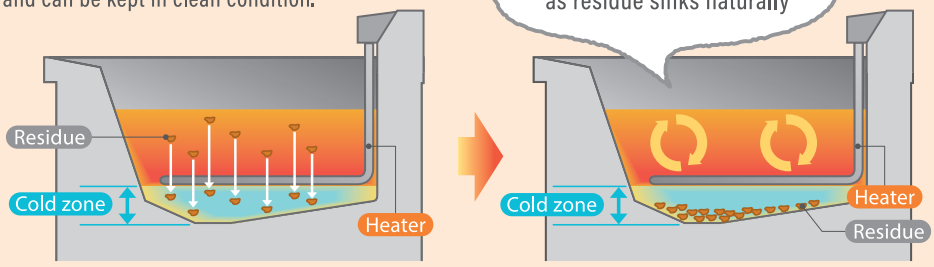


Benefit 2 Maintain Oil Quality

Since temperature at the bottom of oil tank is low and there is no convection, large residue sinks naturally without burning.
Therefore, oil is less likely to be damaged and can be kept in clean condition.

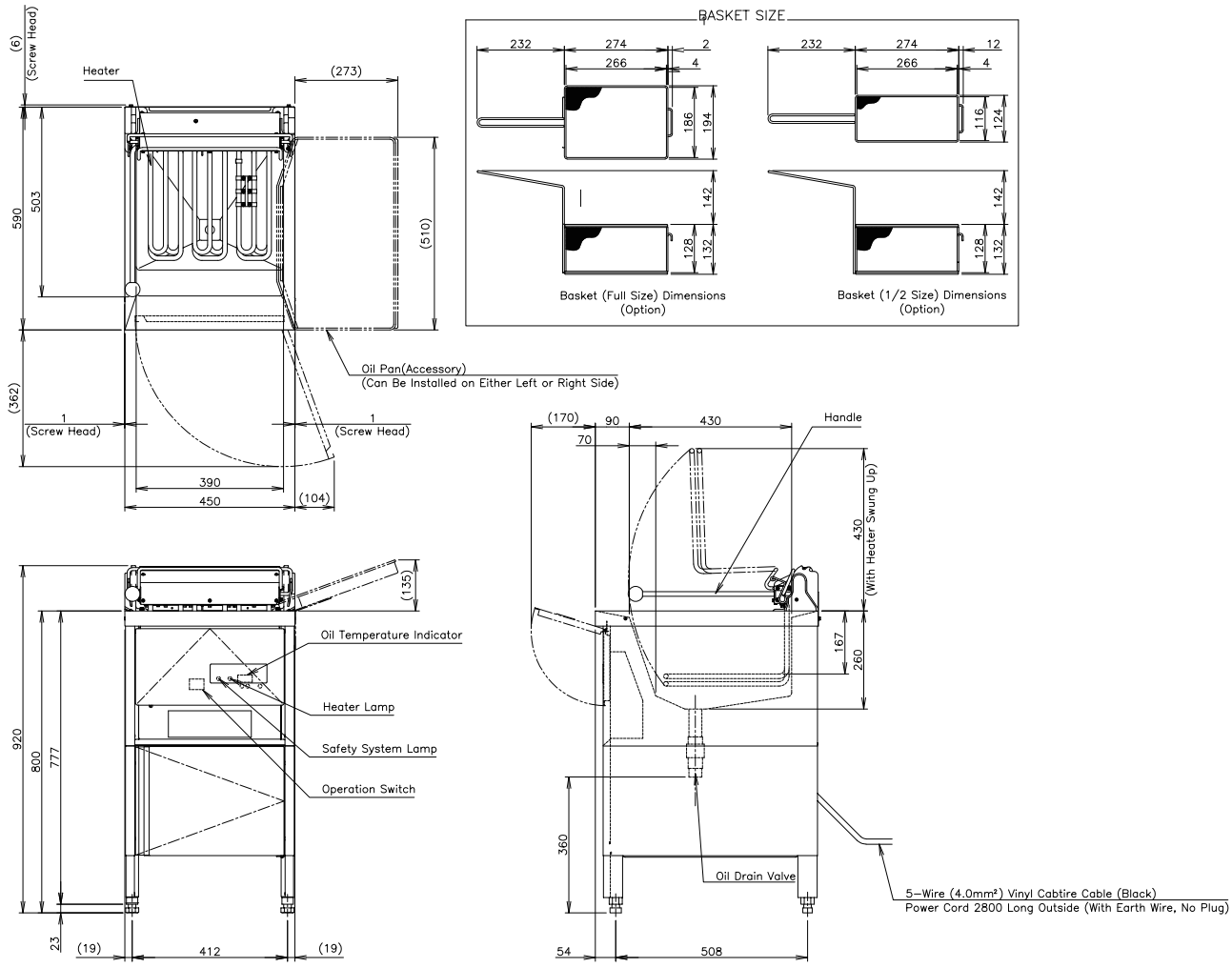
What is Cold Zone?

Collect residue in the cold zone to maintain oil quality.



HOSHIZAKI

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Power Supply	3 Phase 4 Wire 380/400/415 50Hz
Amperage	8.5A / 9.0A / 9.2A
Electric Consumption	5.6kW / 6.2kW / 6.6kW
Oil Heating Time	Approx. 15min（AT30℃, Oil Amount 20L, Oil temp. 20℃ to 180℃）
Outside Dimensions / Weight	450(W) x 590(D) x 800(H)mm (Overall Height 920mm) / 53kg
Heater Capacity	6.6kW
Oil Amount	Standard 20L (Min.17L - Max. 23L)
Effective Cooking Dimensions	390(W)x 376(D)mm
Oil Temp. Control	Microcomputer Control (50℃ to 200℃） Standard Oil Temp Setting 180℃
Oil Temp. Detection	Thermistor
Package / Weight	Carton 518(W) x 662(D)x 994(H)mm / 60kg
Accessories	Oil Can, Oil Strainer, Oil Pan, Pan Strainer, Oil Tank Cover, Skimmer (small), Separator
Optional Parts	Basket (full size), Basket (1/2 size), Slider (For Tempura), Batter Scrap Tray, Filter, Adjustable legs, Fall Prevention Plate, Connection Fitting

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