

**ELECTRIC FRYER 2 TANKS lt. 22+22 BERTO'S MAXIMA
900 LINE ON CABINET BASE DIM. cm.
80x90x90H**



SOLUZIONI FOODSERVICE

Dimensions:

- Width 80 cm
- Depth 90 cm
- Height 90 cm

Technical features:

- Base: Cabinet
- Tank capacity: 22 litres each
- Structure and Materials: Worktop and front panels in AISI 304 stainless steel, resistant to corrosion and easy to clean. The tanks are also in AISI 304 stainless steel with rounded edges to facilitate maintenance and improve safety.
- Resistances: Equipped with Incoloy stainless steel resistances, positioned directly inside the tanks. These can be tilted into a vertical position to simplify cleaning operations. A safety device disconnects the power supply when the resistances are in a vertical position.
- Temperature Control: The adjustable thermostat allows you to set the temperature between 80 and 190 °C. The sensors positioned inside the tank provide precise temperature detection. Equipped with a line light and a temperature-reaching light for constant control.
- Tank Design: Each tank features wide rounded edges and a cold zone under the heating elements, ideal for decanting cooking residues.
- Worktop: The worktop surface is slightly inclined to facilitate oil drainage and includes a dedicated area for placing the baskets.
- Oil Drain: Ball drain tap located inside the compartment, controlled by a heat-resistant handle. Includes a steel collection tray for optimal management of used oil.

This fryer is ideal for restaurants and professional kitchens that require high production capacity and easy maintenance.