

**Deep fat Fryer: (Counter Top):-**

- Stainless Steel 304 Food Grade quality steel construction.
- Oil chamber with liftable heating elements of 3KW each with Single Phase, 220V~240V power Consumption.
- EGO' German made Thermostat temperature control system that uniformly fries with speed and hygiene and avoids fuming of oil by controlled temperature.
- Heavy duty indication lamps with rotary on/off Switch.
- Crafted in sturdy framework.
- Made under the wise supervision of our highly qualified and skilled professionals using technologically advanced machinery.
- Tested on various quality parameters to ensure the quality and consistency.

| <b>Sr. No.</b> | <b>Model</b>                            | <b>Standard Size</b> |
|----------------|---|----------------------|
| 1              | Double Chamber Table Top Deep Fat Fryer | 15" x 18" x 12"      |
| 2              | Single Chamber Table Top Deep Fat Fryer | 24" x 18" x 12"      |
|                | Also Available in custom built size     |                      |