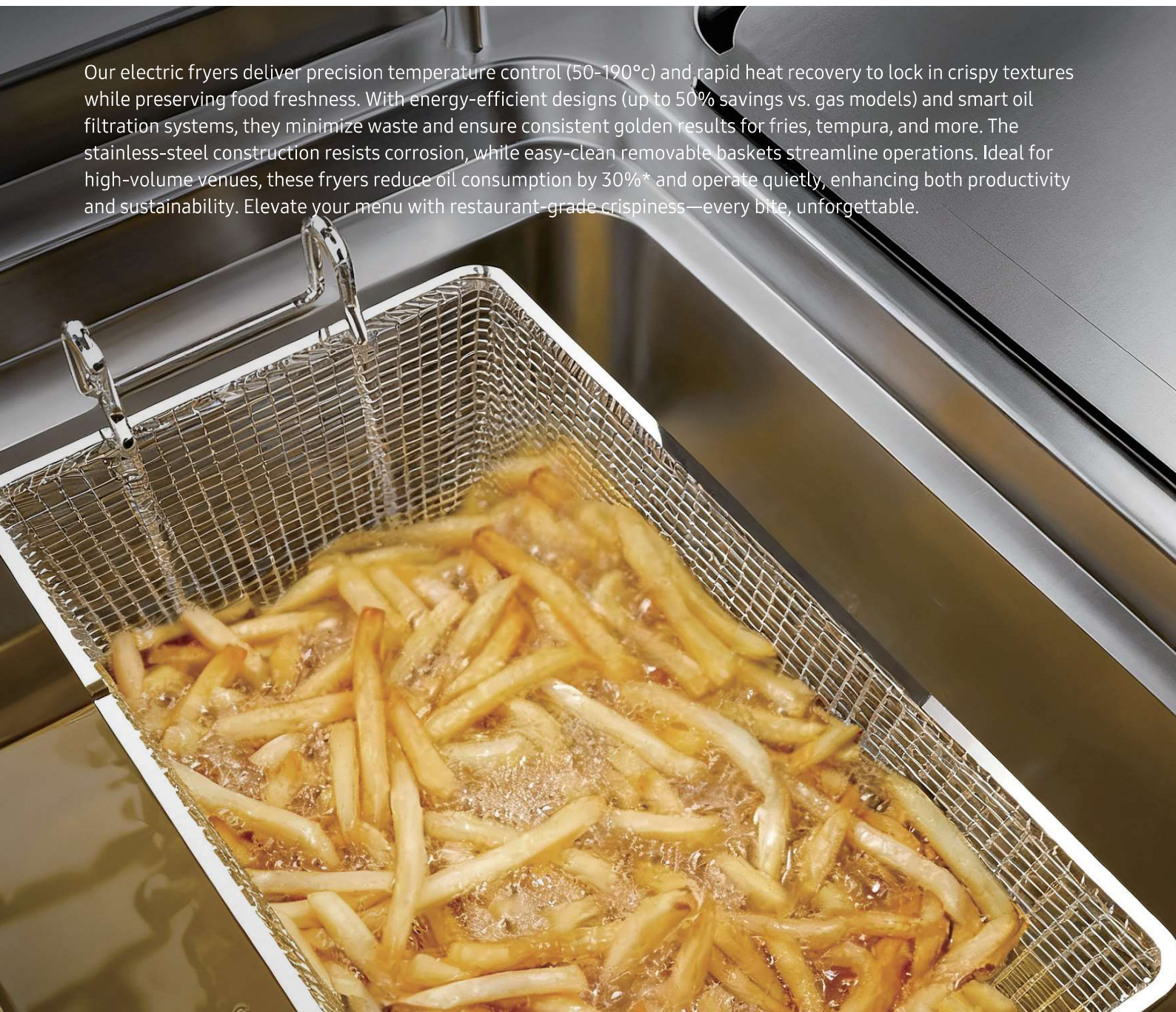


Fryer

Crisp Perfection, Efficient Commercial Fryers

Dedicated for Restaurant & Hotel Kitchens

Our electric fryers deliver precision temperature control (50-190°C) and rapid heat recovery to lock in crispy textures while preserving food freshness. With energy-efficient designs (up to 50% savings vs. gas models) and smart oil filtration systems, they minimize waste and ensure consistent golden results for fries, tempura, and more. The stainless-steel construction resists corrosion, while easy-clean removable baskets streamline operations. Ideal for high-volume venues, these fryers reduce oil consumption by 30%* and operate quietly, enhancing both productivity and sustainability. Elevate your menu with restaurant-grade crispiness—every bite, unforgettable.



Product Advantages



One-Piece Stretchingcraft

One-piece molding for table-top, cylinder body R-angle process, seamless welding make clean without any sanitary dead corner.



No Heating Tube

No heating tube, simple and easy to clean.



Induction Heating

The heating area is larger and more even, avoiding concentrated heating points, thus prolonging the service life of the oil.



V-Shaped Cylinder Block

V-shaped cylinder block, deep cylinder cold zone prolongs the oil life and guarantees the oil quality.



Temperature Measurement

Core temperature probe, automatic temperature control detection, to ensure the consistency of the taste of the food.



Sectional Heating

As the temperature changes, electricity heats the oil in sections to further extend the service life of the cooking oil, thereby achieving the advantage of oil savings.



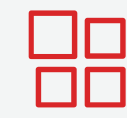
Smart Touch

A variety of menus are available, temperature and time can be controlled at will.



Noise Reduction

The cabinet door uses rebound hinges and built-in soundproof cotton to reduce noise and provide you with a more comfortable cooking environment.



Modularity

Modular design of the main panel makes inspection and maintenance easy.

Know What You Need and Think What You Want



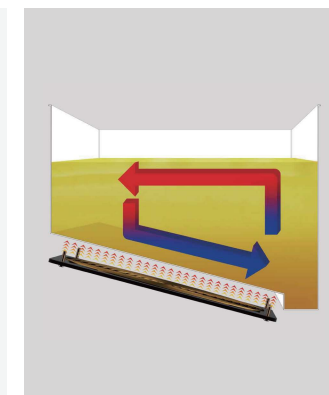
Easy-To-Clean Oil Cylinder



Unibody Design



Modularization



V-Shaped Heating Cylinder

Table Top Fryer

DE-SF-8A

Specifications:

Series: Table top Electromagnetic Fryer
Product size(mm): 800*700*300+50
Oil Capacity: 30L*2
Voltage: 220V
Power: 5kW

Product Series:

400 / 800 (Refer to the attached table)



DE-SF-4A



DE-DF-8A

Fryer With Cabinet

ESC-8B-16

Specifications:

Series: Floor-Standing Electromagnetic Fryer
Product size(mm): 800*750*850+50
Oil Capacity: 30L*2
Voltage: 380V
Power: 8kW*2

Product Series:

400 / 800 / 400(W900) / 800(W900) (Refer to the attached table)



ESC-4B-08



ESC-4D-08



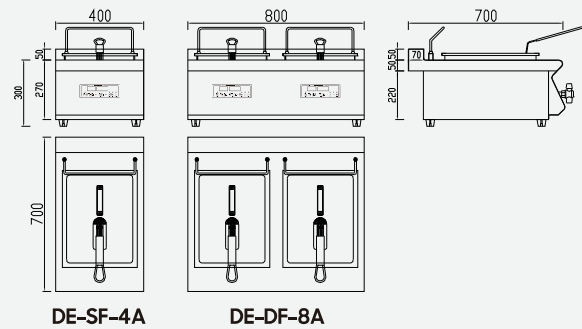
ESC-8D-16

Fryer Models

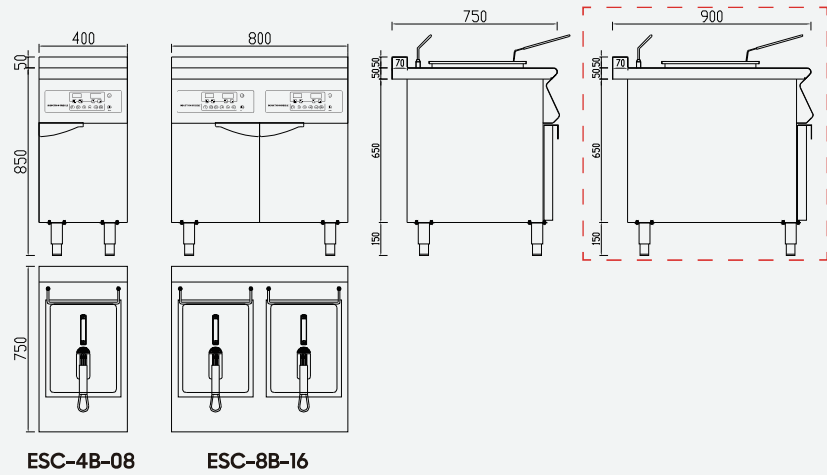
Product Specifications: CAD Floor Plan

Dimension unit: millimeters

Table Top Fryer



Floor-Standing Fryer



Specification

Table Top/Floor-Standing Fryer

	Series	Model	Product size(mm)	Oil Capacity	Voltage	Power
Table Top Fryer	400	DE-SF-4A	400*700*300+50	25L	220V,50Hz	5kW
	800	DE-DF-8A	800*700*300+50	30L*2	220V, 50Hz	5kW*2
Fryer With Cabinet	400	ESC-4B-08	400*750*850+50	25L	380V,50Hz	8kW
		ESC-4D-08	400*900*850+50	30L		
	800	ESC-8B-16	800*750*850+50	30L*2	380V, 50Hz	8kW*2
		ESC-8D-16	800*900*850+50	30L*2		