



PRODUCT DOCUMENT PACK

Prepared and distributed by KW Commercial Kitchen

PRODUCT

Brenner EF-28LE 28L Freestanding Electric Fryer

Model / SKU: EF-28LE

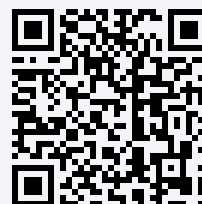
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Electmax 28L Oil Capacity Electric Fryer - EF-28LE

Quick Overview

- Temp. +50 to +200Â°c
- Recommended Oil Capacity: 28 Litres
- Stainless Steel Construction
- Two Baskets
- Cold Zone
- Very Fast Recovery
- High-effect heating tube
- Safe oil drain valve
- Over-temperature protector
- Single Stainless Steel Vat
- Come With Vat Lid
- The electro-thermal pipe can turn upward, which is convenient to clean
- Sturdy Adjustable Feet

Description

Electmax 28L Oil Capacity Electric Fryer - EF-28LE

Key Features

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1 Year Parts and Labour Warranty

Your Shipping Specifications

Product Condition	New
Net Weight (Kg)	58
Width (mm)	400
Depth (mm)	880
Height (mm)	1111
Packing Width (mm)	830
Packing Depth (mm)	420
Packing Height (mm)	1130
Power	415V; 3-N; 18kW
Warranty	1 Year Parts and Labour Warranty