

## The cold zone of the professional electric fryer FD 50 ensures cooking without transmission of taste or smell

The cold zone allows you to fry successively French fries, fish, and donuts in the same oil bath. In the professional electric fryer FD 50, the temperature of the oil at the bottom of each tank and above the heating element has a differential of 100 °C. This cold zone at the bottom of the fryer consists of automatic filtering of the oil by settling and decanting. During cooking, the fried residues fall to the bottom of the stainless-steel fryer. The oil bath above the heating element remains clean and usable for other fries. The electric fryer FD 50 thus allows for minimal oil consumption without carbonization of food particles and, in fact, without transmission of taste or smell.

## The precision and safety of the electric deep fat fryer FD 50 are irreproachable.

This electric deep fat fryer is equipped with a precise bulb-thermostat for the regulation of temperature (0 – 180°C) and with a double safety thermostat with positive cutoff in each tank. Both thermostats are in stainless steel. In the event of overheating or insufficient oil, the safety thermostat automatically stops the stainless-steel fryer. After identifying the cause of the automatic shutdown, the safety thermostat must be **reset by simply pressing a push button** inside the cabinet.

The emptying of this professional fryer is done safely. The one-piece, stamped and tilted tank has been specially designed for the direct flow of oil into the front valve without handling the double fryer. The lever system makes it easy and safe to open the stainless steel tap.

For complete cleaning of the fryer, the control heating box is fully removable.

**Features**: regulation thermostat (0 – 180°C) with precise bulb, safety thermostat, micro-switch, basket, stainless steel lid, pilot lights.

## Technical characteristics

Volume	5 L
Power	3.2 kW
Weight	5 kg
volts	230 V
Basket dimensions	140 x 260 x 100 mm
Outside dimensions	215 x 425 x 320 mm

