

PROUDUCT BROCHURE @ 2018-19

AL-MOHANAD FOOD SERVICE EQUIPMENT

EXCLUSIVE AGENT MIDLE EST

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Electric Fryer With Digital Controls And Filtration

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OMAJ (NTP14EF), This model is equipped with the state-of-the-art frying control system, reliable heating elements and built-in filtration system, grand fryer is designed for professional chain restaurants who always pursue the top taste and energy saving. Flat-bar heating element transfers heat more efficiently. With snap-action probe, heating elements heats up rapidly when it detects a change in the load and or a drop in temperature, which helps to return to proper temperature faster rather than to leave food in low-temp frypot to absorb oil. Up to 18 programmable items. Expand and vary menu offering for increased sales and make your operation more efficient during service peak time. Wide frypots with cool zone help to collect food debris and maximizes shortening life. Built-in oil filtration system. Simple two steps to start oil filtration and takes only 6 minutes to complete.



Technical Specifications

- 1- MODEL : NTP14EF
- 2- Oil capacity :(27 Liter)
- 3- Voltage :
 - 240 VAC 60/Hz, 3 Phase 3 wires
 - 380VAC 60/Hz, 3 Phase 3 wires.
- 4- power : (14KW)
- 5- Filtration : (available)
- 6- Cooking area : (380 x 396 x 85) mm
- 7- Dimension : (434 x 888 x 1156) mm



Capacity	27 L
Body Material	stainless steel
Power	14KW
Cooking Area	380 x 396x 85(mm)
Overall Dimension	434×888×1156(mm)



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