



Single electric fryer DRNEF-4060 400mm



Product codes:

Reference: 6341D

EAN13: -

UPC: -

Product description:

Material and design

- Body made of **AISI 304 stainless steel**, corrosion-resistant.
- **10-liter monoblock tank** with rounded corners for better hygiene.
- **Low-density shielded heating element**, which prolongs the oil's lifespan.
- **Tilting heating element 90°**, facilitates access to the bottom of the tank for cleaning.
- **Drainage system with tap**, for safe and easy emptying.
- Robust **tabletop design**, compact and easy to maintain.

Included equipment

- 1 10-liter monoblock design tank.
 - 1 frying basket made of stainless steel with insulated handle.
 - Adjustable thermostat between 60 °C and 190 °C.
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- Safety thermostat with manual reset.
 - Tilt-resistant heating element for cleaning.
 - Built-in drainage tap.
 - Draining rack for the basket.

Technical specifications

- **Model:** DRNEF-4060
 - **Reference:** 6341D
 - **Installation type:** Tabletop
 - **Power type:** Electric
 - **Power:** 9 kW
 - **Voltage:** 400 V
 - **Tank capacity:** 10 liters
 - **Frying capacity:** 15 kg/h
 - **Temperature range:** 60 °C – 190 °C
 - **Safety thermostat with manual reset:** Included
 - **Heating element type:** Shielded, tilting 90°
 - **Drainage system:** Drain tap
 - **Construction material:** AISI 304 stainless steel
 - **Included accessories:** 1 stainless steel basket
 - **Dimensions (mm):** 400 x 630 x 300
 - **Net weight:** 26 kg
 - **Volume:** 0.11 m³
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Additional features

- **Monoblock design** that facilitates cleaning and improves hygiene.
- **100% AISI 304 stainless steel construction**, for maximum resistance and durability.
- **Low-consumption heating element** with uniform heat distribution.
- **Thermal safety system**, with temperature limiter thermostat.
- **Rotating heating element** to facilitate cleaning tasks inside the tank.
- **Front drainage tap**, which speeds up oil draining and filtering.
- **Precise temperature control**, ideal for professional frying.
- **Designed for intensive use in professional kitchens.**

Product features:

Fund: 630mm

Power Watts: 9000W

Type: After-dinner conversation

Number of Breasts: 1 sine

Capacity Liters per Tank: 10 Liters

Heat: Fryers

Gas-Electric-Induction-Oil: Electricity

Product short description:

Tabletop electric fryer designed for professional kitchens requiring precision, efficiency, and ease of cleaning. Its AISI 304 stainless steel monoblock tank, adjustable temperature control, and tilting heating element make this equipment a safe, robust, and high-performance option for intensive food frying tasks.



Shop name

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