

Алматы (7273)495-231
Ангарск (3955)60-70-56
Архангельск (8182)63-90-72
Астрахань (8512)99-46-04
Барнаул (3852)73-04-60
Белгород (4722)40-23-64
Благовещенск (4162)22-76-07
Брянск (4832)59-03-52
Владивосток (423)249-28-31
Владикавказ (8672)28-90-48
Владимир (4922)49-43-18
Волгоград (844)278-03-48
Вологда (8172)26-41-59
Воронеж (473)204-51-73
Екатеринбург (343)384-55-89

Иваново (4932)77-34-06
Ижевск (3412)26-03-58
Иркутск (395)279-98-46
Казань (843)206-01-48
Калининград (4012)72-03-81
Калуга (4842)92-23-67
Кемерово (3842)65-04-62
Киров (8332)68-02-04
Коломна (4966)23-41-49
Кострома (4942)77-07-48
Краснодар (861)203-40-90
Красноярск (391)204-63-61
Курск (4712)77-13-04
Курган (3522)50-90-47
Липецк (4742)52-20-81

Магнитогорск (3519)55-03-13
Москва (495)268-04-70
Мурманск (8152)59-64-93
Набережные Челны (8552)20-53-41
Нижний Новгород (831)429-08-12
Новокузнецк (3843)20-46-81
Ноябрьск (3496)41-32-12
Новосибирск (383)227-86-73
Омск (3812)21-46-40
Орел (4862)44-53-42
Оренбург (3532)37-68-04
Пенза (8412)22-31-16
Петрозаводск (8142)55-98-37
Псков (8112)59-10-37

Пермь (342)205-81-47
Ростов-на-Дону (863)308-18-15
Рязань (4912)46-61-64
Самара (846)206-03-16
Саранск (8342)22-96-24
Санкт-Петербург (812)309-46-40
Саратов (845)249-38-78
Севастополь (8692)22-31-93
Симферополь (3652)67-13-56
Смоленск (4812)29-41-54
Сочи (862)225-72-31
Ставрополь (8652)20-65-13
Сургут (3462)77-98-35
Сыктывкар (8212)25-95-17
Тамбов (4752)50-40-97

Тверь (4822)63-31-35
Тольятти (8482)63-91-07
Томск (3822)98-41-53
Тула (4872)33-79-87
Тюмень (3452)66-21-18
Ульяновск (8422)24-23-59
Улан-Удэ (3012)59-97-51
Уфа (347)229-48-12
Хабаровск (4212)92-98-04
Чебоксары (8352)28-53-07
Челябинск (351)202-03-61
Череповец (8202)49-02-64
Чита (3022)38-34-83
Якутск (4112)23-90-97
Ярославль (4852)69-52-93

Россия +7(495)268-04-70

Казахстан +7(7172)727-132

Киргизия +996(312)96-26-47

www.cnix.nt-rt.ru | | cxn@nt-rt.ru

Технические характеристики на электрические фритюрницы открытые с сенсорной, электронной панелью управления, с одним, двумя, тремя резервуарами OFE компании **CNIX**



Brand Name : Automatically Lift Electric Open Fryer(computer panel)

Product Model : OFE-H321

The computer control panel ,elegant,easy to operate,accurately control time and temperature.High efficiency heating elements.

Product description

—parameter

Name: Electric Automatically Lift Open Fryer

Model:OFE-H321

Voltage:3N~380V/50Hz

Power:14.2kw

Control temp range:room temp~200℃

Capacity:25L

Size:430*825*1220mm

G/W:108kg

—features

- 1.The computer control panel ,elegant,easy to operate,accurately control time and temperature.
- 2.High efficiency heating elements.
- 3.Shortcuts to save memory function, constant time and temperature ,easy to use.
- 4.the basket comes with automatic lift function,work began,the basket fell, after the cooking time finished ,the basket automatically rises,very convenient.
- 5.Equipped with thermal insulation, save energy and improve efficiency.
- 6.Lift heater ,easy to clean pot.
- 7.Stainless steel,durable.
- 8.the machine can also added oil filter system additionally.
9. Four casters carrying capacity together with brake function ,ease of movement and positioning.



Brand Name : Commmercial Electric Open Fryer(computer panel)

Product Model : OFE-28A

Stainless steel material.2 tanks,frying temperature and time can be controlled separately.Easy and convenient to handle high stability, Safety in quality.Bulit-in oil filter system. Save energy and environment protection.

Product description

◆Parameter:

Model:OFE-28A

Voltage:3N380V/50Hz

Power:7kw*2

Temperature Range:room temperature-200°C

Capacity:13L*2

NW:78kg

Dimension:890*515*1015mm

Material:ss304

◆Features:

Stainless steel material.

2 tanks,frying temperature and time can be controlled separately.

Easy and convenient to handle high stability, Safety in quality.

Bulit-in oil filter system. Save energy and environment protection.

6 cook cycles(6 store keys of memory function)

the heating elements can be risen, it is easy for cleaning.

When the heater is not in the oil line,the heating will cut off automatically to avoid danger of heater burned.



Brand Name : Computer control panel -baskets lift automatic OFE-H226

Product Model : OFE-H226

The characteristics of our factory's new fryers are reflected in the upgrading of heating pipes and filtering systems.

Product description

Henny Penny Electric Open Deep Fat Fryer for fried chicken, French fries for OFE Open fryer.

The characteristics of our factory's new fryers are reflected in the upgrading of heating pipes and filtering systems.

It can be divided into 1 big and 1 small basket, 2 big baskets and 4 small baskets. There are automatic lifting and lowering models that can be divided into ordinary models and automatic lifting models, that is, the basket can automatically rise and fall.

Each cylinder of different baskets and cylinders can be operated independently and can filter oil automatically. The panel operation is divided into computer panel and Touch screen version. Meet different customer needs. OFE series fryers can be used in

Is.



Computer control panel -baskets lift automatic OFE-H226

voltage: 3N-380V

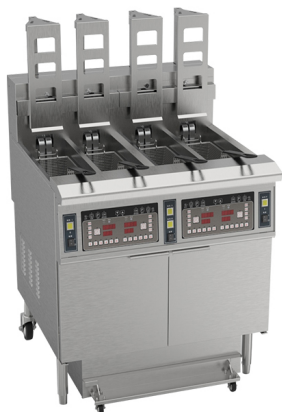
Temperature : 90°C-200°C

Frequency:: 50Hz

power: 28.6KW

Each of oil capacity: 21.5L

Machine size : 800x865x1210mm



Brand Name : Computer control panel -baskets lift automatic OFE-H413

Product Model : OFE-H413

Henny Penny Electric Open Deep Fat Fryer for fried chicken, French fries for OFE Open fryer.

Product description

Computer control panel -baskets lift automatic OFE-H413

voltage: 3N-380V

Temperature range : 90°C-200°C

Frequency: 50Hz

power: 28.6KW

Each of oil capacity: 11.6L

Machine size : 860x865x1210mm



Henny Penny Electric Open Deep Fat Fryer for fried chicken, French fries for OFE Open fryer.

The characteristics of our factory's new fryers are reflected in the upgrading of heating pipes and filtering systems.

It can be divided into 1 big and 1 small basket, 2 big baskets and 4 small baskets. There are automatic lifting and lowering models that can be divided into ordinary models and automatic lifting models, that is, the basket can automatically rise and fall.

Each cylinder of different baskets and cylinders can be operated independently and can filter oil automatically. The panel operation is divided into computer panel and Touch screen version. Meet different customer needs. OFE series fryers can be used in different restaurants, fast food restaurants and schools and hotels.



Brand Name : Electric Automatically Lift Open Fryer(LCD panel)

Product Model : OFE-H321L

The basket comes with automatic lift function,work began,the basket fell, after the cooking time finished ,the basket automatically rises,very convenient.

Product description

—Product Parameter:

LCD control panel
Name : electric automatically lift open fryer
Model : OFE-H321L
Voltage : ~ 3N380V /50Hz
Specified power : 13.5kw
Control temperature range : room temperature~200℃
Overall size : 440x890x1150mm
Capacity :25L Net weight : 110kg
Gross Weight:130kg

—features

- 1.The LCD control panel ,elegant,easy to operate,accurately control time and temperature.
- 2.High efficiency heating elements.
- 3.Shortcuts to save memory function, constant time and temperature ,easy to use
- 4.the basket comes with automatic lift function,work began,the basket fell, after the cooking time finished ,the basket automatically rises,very convenient.
- 5.Equipped with thermal insulation, save energy and improve efficiency.
- 6.Lift heater ,easy to clean pot.
- 7.Stainless steel,durable.
- 8.the machine can also added oil filter system additionally.
9. Four casters carrying capacity together with brake function ,ease of movement and positioning.



**Brand Name : Electric open fryer single tank
(computer control panel)**

Product Model : OFE-321

OFE, OFG series fryer is the company absorbing foreign advanced technology to develop low-energy high-efficiency fryers latest is the latest product developed by the company.

Product description

OFE, OFG series fryer is the company absorbing foreign advanced technology to develop low-energy high-efficiency fryers latest is the latest product developed by the company.

This product was originally based on traditional vertical frying pan on improved technology and technical updates on the use of existing computer boards and computer LCD panel instead of the original two operating systems simple mechanical instrument control, operation more simple and convenient, time and temperature control and more precise.

This series of products are made of high quality of stainless steel, beautiful and durable. It is commonly used for frying food restaurants, hotels and other food service establishments. Automated control of temperature and time, to facilitate the daily operation. Largest frying temperature up to 200 °C.

This product is a large capacity, simple operation, high efficiency and very energy efficient. Fryer installed inside a filtration system, several filters, extend the life of frying oil, improve product quality, reduce the cost of oil.

Features:

- 1, the computer control panel, elegant, easy to operate.
- 2, high efficiency heating elements.
- 3 shortcuts to save memory function, time constant temperature, easy to use.
- 4, a cylinder double basket, two baskets were timed.
- 5, comes with oil filter system, not additionally oil vehicle.
- 6, equipped with thermal insulation, save energy and improve efficiency.
- 7, put on the heater tubes, easy to clean pot.
- 8, stainless steel, durable.

Technical parameters:

name : electric open fryer (one tank)
model: OFE-321
voltage: ~ 3N380V /50Hz-60Hz
power : 14.2kw
control temperature range : room~200°C
size : 441x949x1180mm
capacity:25L
weight:108kg



Brand Name : Electric open fryer single tank (LCD)

Product Model : OFE-321L

OFE, OFG series fryer is the company absorbing foreign advanced technology to develop low-energy high-efficiency fryers latest is the latest product developed by the company.

Product description

OFE, OFG series fryer is the company absorbing foreign advanced technology to develop low-energy high-efficiency fryers latest is the latest product developed by the company.

This product was originally based on traditional vertical frying pan on improved technology and technical updates on the use of existing computer boards and computer LCD panel instead of the original two operating systems simple mechanical instrument control, operation more simple and convenient, time and temperature control and more precise. This series of products are made of high quality of stainless steel, beautiful and durable.

It is commonly used for frying food restaurants, hotels and other food service establishments. Automated control of temperature and time, to facilitate the daily operation. Largest frying temperature up to 200 °C.

This product is a large capacity, simple operation, high efficiency and very energy efficient. Fryer installed inside a filtration system, several filters, extend the life of frying oil, improve product quality, reduce the cost of oil.

Features:

- 1, the computer control panel, elegant, easy to operate.
- 2, high efficiency heating elements.
- 3 shortcuts to save memory function, time constant temperature, easy to use.
- 4, a cylinder double basket, two baskets were timed.
- 5, comes with oil filter system, not additionally oil vehicle.
- 6, equipped with thermal insulation, save energy and improve efficiency.
- 7, put on the heater tubes, easy to clean pot.
- 8, stainless steel, durable.

Technical parameters:

name: electric open fryer

model: OFE-321L

voltage: ~ 3N380V /50Hz-60Hz

power : 14.2kw

control temperature range : room~200°C

size : 441x949x1180mm

capacity:25L

weight:108kg



**Brand Name : Electric open fryer three tanks
(computer control panel)**

Product Model : OFE-323

OFE, OFG series fryer is the company absorbing foreign advanced technology to develop low-energy high-efficiency fryers latest is the latest product developed by the company.

Product description

OFE, OFG series fryer is the company absorbing foreign advanced technology to develop low-energy high-efficiency fryers latest is the latest product developed by the company. This product was originally based on traditional vertical frying pan on improved technology and technical updates on the use of existing computer boards and computer LCD panel instead of the original two operating systems simple mechanical instrument control, operation more simple and convenient, time and temperature control and more precise.

This series of products are made of high quality of stainless steel, beautiful and durable. It is commonly used for frying food restaurants, hotels and other food service establishments. Automated control of temperature and time, to facilitate the daily operation. Largest frying temperature up to 200 °C.

This product is a large capacity, simple operation, high efficiency and very energy efficient. Fryer installed inside a filtration system, several filters, extend the life of frying oil, improve product quality, reduce the cost of oil.

Features:

- 1, the computer control panel, elegant, easy to operate.
- 2, high efficiency heating elements.
- 3 shortcuts to save memory function, time constant temperature, easy to use.
- 4, a cylinder double basket, two baskets were timed.
- 5, comes with oil filter system, not additionally oil vehicle.
- 6, equipped with thermal insulation, save energy and improve efficiency.
- 7, put on the heater tubes, easy to clean pot.
- 8, stainless steel, durable.

Technical parameters:

name :electric open fryer

model: OFE-323

voltage: ~ 3N380V /50Hz-60Hz

power : 41.2kw

control temperature range : room~200°C

size : 1323 x 949 x 1180mm

capacity:25L x 3

weight: 237kg



Brand Name : Electric open fryer three tanks (LCD control panel)

Product Model : OFE-323L

It is commonly used for frying food restaurants, hotels and other food service establishments.

Product description

OFE、 OFG The fryer is low-energy high-efficiency fryers latest advanced technology to develop, is the latest product developed by our company.

This product was originally based on traditional vertical frying pan on improved technology and technical updates on the use of existing computer boards and computer LCD panel instead of the original two operating systems simple mechanical instrument control, operation more simple and convenient, time and temperature control and more precise.

This series of products are made of high quality of stainless steel, beautiful and durable.

It is commonly used for frying food restaurants, hotels and other food service establishments. Automated control of temperature and time, to facilitate the daily operation. Largest frying temperature up to 200 °C.

This product is a large capacity, simple operation, high efficiency and very energy efficient. Fryer installed inside a filtration system, several filters, extend the life of frying oil, improve product quality, reduce the cost of oil.

Features:

- 1, the computer control panel, elegant, easy to operate.
- 2, high efficiency heating elements.
- 3 shortcuts to save memory function, time constant temperature, easy to use.
- 4, a cylinder double basket, two baskets were timed.
- 5, comes with oil filter system, not additionally oil vehicle.
- 6, equipped with thermal insulation, save energy and improve efficiency.
- 7, put on the heater tubes, easy to clean pot.
- 8, stainless steel, durable.
- 9, multi-language settings.

Technical parameters:

Name : electric open fryer

model : OFE-323L

voltage : ~ 3N380V /50Hz-60Hz

input power : 41.2kw

control temperature range : room~200°C

packing size : 1323 x 949 x 1180mm

capacity :25L x 3

net weight : 237kg



**Brand Name : Electric open fryer double tanks
(LCD control panel)**

Product Model : OFE-322L

It is commonly used for frying food restaurants, hotels and other food service establishments.

Product description

OFE、OFG The fryer is low-energy high-efficiency fryers latest advanced technology to develop, is the latest product developed by our company. This product was originally based on traditional vertical frying pan on improved technology and technical updates on the use of existing computer boards and computer LCD panel instead of the original two operating systems simple mechanical instrument control, operation more simple and convenient, time and temperature control and more precise. This series of products are made of high quality of stainless steel, beautiful and durable.

It is commonly used for frying food restaurants, hotels and other food service establishments. Automated control of temperature and time, to facilitate the daily operation. Largest frying temperature up to 200 °C. This product is a large capacity, simple operation, high efficiency and very energy efficient. Fryer installed inside a filtration system, several filters, extend the life of frying oil, improve product quality, reduce the cost of oil.

Features:

- 1.the computer control panel, elegant, easy to operate.
- 2.high efficiency heating elements.
- 3 .shortcuts to save memory function, time constant temperature, easy to use.
4. a cylinder double basket, two baskets were timed.
- 5.comes with oil filter system, not additionally oil vehicle.
- 6.equipped with thermal insulation, save energy and improve efficiency.
7. put on the heater tubes, easy to clean pot.
- 8.stainless steel, durable.
- 9.multi-language settings.

Technical parameters:

Product Name: electric fryer opening

Model: OFE-322L

Rated voltage: ~ 3N380V / 50Hz-60Hz

Rated input power: 27.7kw

Temperature range: room temperature ~ 200 °C

Dimensions: 882 x 949 x 1180mm

Capacity: 25L x 3

Weight: 168kg



**Brand Name : Electric open fryer two tanks
(computer control panel)**

Product Model : OFE-322

OFE, OFG series fryer is the company absorbing foreign advanced technology to develop low-energy high-efficiency fryers latest is the latest product developed by the company

Product description

OFE, OFG series fryer is the company absorbing foreign advanced technology to develop low-energy high-efficiency fryers latest is the latest product developed by the company.

This product was originally based on traditional vertical frying pan on improved technology and technical updates on the use of existing computer boards and computer LCD panel instead of the original two operating systems simple mechanical instrument control, operation more simple and convenient, time and temperature control and more precise.

This series of products are made of high quality of stainless steel, beautiful and durable. It is commonly used for frying food restaurants, hotels and other food service establishments. Automated control of temperature and time, to facilitate the daily operation. Largest frying temperature up to 200 °C.

This product is a large capacity, simple operation, high efficiency and very energy efficient. Fryer installed inside a filtration system, several filters, extend the life of frying oil, improve product quality, reduce the cost of oil.

Features:

- 1, the computer control panel, elegant, easy to operate.
- 2, high efficiency heating elements.
- 3 shortcuts to save memory function, time constant temperature, easy to use.
- 4, a cylinder double basket, two baskets were timed.
- 5, comes with oil filter system, not additionally oil vehicle.
- 6, equipped with thermal insulation, save energy and improve efficiency.
- 7, put on the heater tubes, easy to clean pot.
- 8, stainless steel, durable.

Technical parameters:

name : electric open fryer

model: OFE-322

voltage: ~ 3N380V /50Hz-60Hz

power : 27.7kw

control temperature range : room~200°C

size : 882 x 949 x 1180mm

capacity:25L x 2

weight: 168kg



Brand Name : Open fryer (computer) OFE-226

Product Model : OFE-226

Henny Penny Electric Open Deep Fat Fryer for fried chicken, French fries for OFE Open fryer.

Product description

Open fryer (computer) OFE-226

voltage: 3N-380V

Temperature range : 90°C-200°C

Frequency: 50Hz

power: 28.6KW

Each of oil capacity: 21.5L

Machine size : 800x865x1175mm



Henny Penny Electric Open Deep Fat Fryer for fried chicken, French fries for OFE Open fryer.

The characteristics of our factory's new fryers are reflected in the upgrading of heating pipes and filtering systems.

It can be divided into 1 big and 1 small basket, 2 big baskets and 4 small baskets. There are automatic lifting and lowering models that can be divided into ordinary models and automatic lifting models, that is, the basket can automatically rise and fall.

Each cylinder of different baskets and cylinders can be operated independently and can filter oil automatically. The panel operation is divided into computer panel and Touch screen version. Meet different customer needs. OFE series fryers can be used in different restaurants, fast food restaurants and schools and hotels.



**Brand Name : Open fryer (computer control panel)
OFE-213**

Product Model : OFE-213

The characteristics of our factory's new fryers are reflected in the upgrading of heating pipes and filtering systems.

Product description

Henny Penny Electric Open Deep Fat Fryer for fried chicken, French fries for OFE Open fryer.

The characteristics of our factory's new fryers are reflected in the upgrading of heating pipes and filtering systems.

It can be divided into 1 big and 1 small basket, 2 big baskets and 4 small baskets. There are automatic lifting and lowering models that can be divided into ordinary models and automatic lifting models, that is, the basket can automatically rise and fall.

Each cylinder of different baskets and cylinders can be operated independently and can filter oil automatically. The panel operation is divided into computer panel and Touch screen version. Meet different customer needs. OFE series fryers can be used in different restaurants, fast food restaurants and schools and hotels.



Open fryer (computer control panel)
OFE-213
voltage: 3N-380V
Temperature range: 90°C-200°C
Frequency: 50Hz
power: 14.3KW
Each of oil capacity: 11.6L
Machine size : (430x865x1175) mm



Brand Name : OPEN FRYER (Computer) OFE-126

Product Model : OFE-126

The characteristics of our factory's new fryers are reflected in the upgrading of heating pipes and filtering systems.

Product description

OPEN FRYER (Computer)

Model :OFE-126

voltage: 3N-380V

Temperature range: 20°C-200°C

frequency: 50Hz

power: 14.3KW

Each of oil capacity: 21.5L

Machine size : (400x865x1175) mm



Henny Penny Electric Open Deep Fat Fryer for fried chicken, French fries for OFE Open fryer.

The characteristics of our factory's new fryers are reflected in the upgrading of heating pipes and filtering systems.

It can be divided into 1 big and 1 small basket, 2 big baskets and 4 small baskets. There are automatic lifting and lowering models that can be divided into ordinary models and automatic lifting models, that is, the basket can automatically rise and fall.

Each cylinder of different baskets and cylinders can be operated independently and can filter oil automatically. The panel operation is divided into computer panel and Touch screen version. Meet different customer needs. OFE series fryers can be used in different restaurants, fast food restaurants and schools and hotels.



Brand Name : Open fryer (touch screen) OFE-226L

Product Model : OFE-226L

The characteristics of our factory's new fryers are reflected in the upgrading of heating pipes and filtering systems.

Product description

Open fryer (touch screen) OFE-226L

voltage: 3N-380V

Temperature range : 90°C-200°C

Frequency: 50Hz

power: 28.6KW

Each of oil capacity: 21.5L

Machine size : 800x865x1175mm



Henny Penny Electric Open Deep Fat Fryer for fried chicken, French fries for OFE Open fryer.

The characteristics of our factory's new fryers are reflected in the upgrading of heating pipes and filtering systems.

It can be divided into 1 big and 1 small basket, 2 big baskets and 4 small baskets. There are automatic lifting and lowering models that can be divided into ordinary models and automatic lifting models, that is, the basket can automatically rise and fall.

Each cylinder of different baskets and cylinders can be operated independently and can filter oil automatically. The panel operation is divided into computer panel and Touch screen version. Meet different customer needs. OFE series fryers can be used in different restaurants, fast food restaurants and schools and hotels.



Brand Name : OPEN FRYER (Touch screen) OFE-126L

Product Model : OFE-126L

Henny Penny Electric Open Deep Fat Fryer for fried chicken, French fries for OFE Open fryer.

Product description

OPEN FRYER (Touch screen)

Model :OFE-126L

voltage: 3N-380V

Temperature range: 20°C-200°C

frequency: 50Hz

power: 14.3KW

Each of oil capacity: 21.5L

Machine size : (400x865x1175) mm

Henny Penny Electric Open Deep Fat Fryer for fried chicken, French fries for OFE Open fryer.

The characteristics of our factory's new fryers are reflected in the upgrading of heating pipes and filtering systems.

It can be divided into 1 big and 1 small basket, 2 big baskets and 4 small baskets. There are automatic lifting and lowering models that can be divided into ordinary models and automatic lifting models, that is, the basket can automatically rise and fall.

Each cylinder of different baskets and cylinders can be operated independently and can filter oil automatically. The panel operation is divided into computer panel and Touch screen version. Meet different customer needs. OFE series fryers can be used in different restaurants, fast food restaurants and schools and hotels.



Brand Name : Open fryer (Touch screen) OFE-213L

Product Model : OFE-213L

The characteristics of our factory's new fryers are reflected in the upgrading of heating pipes and filtering systems.

Product description

Open fryer (Touch screen)

OFE-213L

voltage: 3N-380V

Temperature range : 90°C-200°C

frequency: 50Hz

power: 14.3KW

Each of oil capacity: 11.6L

Machine size : (430x865x1175) mm



Henny Penny Electric Open Deep Fat Fryer for fried chicken, French fries for OFE Open fryer.

The characteristics of our factory's new fryers are reflected in the upgrading of heating pipes and filtering systems.

It can be divided into 1 big and 1 small basket, 2 big baskets and 4 small baskets. There are automatic lifting and lowering models that can be divided into ordinary models and automatic lifting models, that is, the basket can automatically rise and fall.

Each cylinder of different baskets and cylinders can be operated independently and can filter oil automatically. The panel operation is divided into computer panel and Touch screen version. Meet different customer needs. OFE series fryers can be used in different restaurants, fast food restaurants and schools and hotels.



Brand Name : Open fryer 413L

Product Model : 413L

Henny Penny Electric Open Deep Fat Fryer for fried chicken, French fries for OFE Open fryer.

Product description

Henny Penny Electric Open Deep Fat Fryer for fried chicken, French fries for OFE Open fryer.

The characteristics of our factory's new fryers are reflected in the upgrading of heating pipes and filtering systems.

It can be divided into 1 big and 1 small basket, 2 big baskets and 4 small baskets. There are automatic lifting and lowering models that can be divided into ordinary models and automatic lifting models, that is, the basket can automatically rise and fall.

Each cylinder of different baskets and cylinders can be operated independently and can filter oil automatically. The panel operation is divided into computer panel and Touch screen version. Meet different customer needs. OFE series fryers can be used in different restaurants, fast food restaurants and schools and hotels.

voltage: 3N-380V

Temperature range : 90°C-200°C

Frequency: 50Hz

power: 28.6KW

Each of oil capacity: 11.6L

Machine size : 860x865x1210mm



Brand Name : Open fryer H413L

Product Model : H413L

The characteristics of our factory's new fryers are reflected in the upgrading of heating pipes and filtering systems.

Product description

Henny Penny Electric Open Deep Fat Fryer for fried chicken, French fries for OFE Open fryer.

The characteristics of our factory's new fryers are reflected in the upgrading of heating pipes and filtering systems.

It can be divided into 1 big and 1 small basket, 2 big baskets and 4 small baskets. There are automatic lifting and lowering models that can be divided into ordinary models and automatic lifting models, that is, the basket can automatically rise and fall.

Each cylinder of different baskets and cylinders can be operated independently and can filter oil automatically. The panel operation is divided into computer panel and Touch screen version. Meet different customer needs. OFE series fryers can be used in different restaurants, fast food restaurants and schools and hotels.



voltage: 3N-380V

Temperature range : 90°C-200°C

Frequency: 50Hz

power: 28.6KW

Each of oil capacity: 11.6L

Machine size : 860x865x1210mm



Brand Name : Open fryer OFE-213H

Product Model : OFE-213H

Henny Penny Electric Open Deep Fat Fryer for fried chicken, French fries for OFE Open fryer.

Product description

Henny Penny Electric Open Deep Fat Fryer for fried chicken, French fries for OFE Open fryer.

The characteristics of our factory's new fryers are reflected in the upgrading of heating pipes and filtering systems.

It can be divided into 1 big and 1 small basket, 2 big baskets and 4 small baskets. There are automatic lifting and lowering models that can be divided into ordinary models and automatic lifting models, that is, the basket can automatically rise and fall.

Each cylinder of different baskets and cylinders can be operated independently and can filter oil automatically. The panel operation is divided into computer panel and Touch screen version. Meet different customer needs. OFE series fryers can be used in different restaurants, fast food restaurants and schools and hotels.

voltage: 3N-380V

Temperature range : 90°C-200°C

frequency: 50Hz

power: 14.3KW

Each of oil capacity: 11.6L

Machine size : (430x865x1175) mm



Brand Name : Stainless Steel Electric Open Fryer(computer panel)

Product Model : OFE-56A

The commercial deep fryer is designed of separate temperature control for each tank,so the frying temperature and time can be controlled separately.Then we can fry different food at the same time.

Product description

◆Technical Specifications

The commercial deep fryer is designed of separate temperature control for each tank,so the frying temperature and time can be controlled separately.Then we can fry different food at the same time.

The heating elements can be risen,so it is easy for cleaning.

When the heater is not in the oil line,the heating will cut off automatically to avoid danger of heater burned.

Parameter:

Model:OFE-56A

Voltage:3N380V/50Hz

Power:7kw*4

Temperature Range:room temperature-200°C

Capacity:13L*4

NW:156kg

Dimension:1780*515*1015mm

Material:ss304

◆Features:

Stainless steel material.

4 tanks,frying temperature and time can be controlled separately.

Fry different food at the same time.

Easy and convenient to handle high stability, Safety in quality.

Built-in oil filter system. Save energy and environment protection.

Computer panel,6 store keys of memory function

Алматы (7273)495-231	Иваново (4932)77-34-06	Магнитогорск (3519)55-03-13	Пермь (342)205-81-47	Тверь (4822)63-31-35
Ангарск (3955)60-70-56	Ижевск (3412)26-03-58	Москва (495)268-04-70	Ростов-на-Дону (863)308-18-15	Тольятти (8482)63-91-07
Архангельск (8182)63-90-72	Иркутск (395)279-98-46	Мурманск (8152)59-64-93	Рязань (4912)46-61-64	Томск (3822)98-41-53
Астрахань (8512)99-46-04	Казань (843)206-01-48	Набережные Челны (8552)20-53-41	Самара (846)206-03-16	Тула (4872)33-79-87
Барнаул (3852)73-04-60	Калининград (4012)72-03-81	Нижний Новгород (831)429-08-12	Саранск (8342)22-96-24	Тюмень (3452)66-21-18
Белгород (4722)40-23-64	Калуга (4842)92-23-67	Новокузнецк (3843)20-46-81	Санкт-Петербург (812)309-46-40	Ульяновск (8422)24-23-59
Благовещенск (4162)22-76-07	Кемерово (3842)65-04-62	Ноябрьск (3496)41-32-12	Саратов (845)249-38-78	Улан-Удэ (3012)59-97-51
Брянск (4832)59-03-52	Киров (8332)68-02-04	Новосибирск (383)227-86-73	Севастополь (8692)22-31-93	Уфа (347)229-48-12
Владивосток (423)249-28-31	Коломна (4966)23-41-49	Омск (3812)21-46-40	Симферополь (3652)67-13-56	Хабаровск (4212)92-98-04
Владикавказ (8672)28-90-48	Кострома (4942)77-07-48	Орел (4862)44-53-42	Смоленск (4812)29-41-54	Чебоксары (8352)28-53-07
Владимир (4922)49-43-18	Краснодар (861)203-40-90	Оренбург (3532)37-68-04	Сочи (862)225-72-31	Челябинск (351)202-03-61
Волгоград (844)278-03-48	Красноярск (391)204-63-61	Пенза (8412)22-31-16	Ставрополь (8652)20-65-13	Череповец (8202)49-02-64
Вологда (8172)26-41-59	Курск (4712)77-13-04	Петрозаводск (8142)55-98-37	Сургут (3462)77-98-35	Чита (3022)38-34-83
Воронеж (473)204-51-73	Курган (3522)50-90-47	Псков (8112)59-10-37	Сыктывкар (8212)25-95-17	Якутск (4112)23-90-97
Екатеринбург (343)384-55-89	Липецк (4742)52-20-81		Тамбов (4752)50-40-97	Ярославль (4852)69-52-93

Россия +7(495)268-04-70

Казахстан +7(7172)727-132

Киргизия +996(312)96-26-47

www.cnix.nt-rt.ru | | cxn@nt-rt.ru