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Технические характеристики на электрические фритюрницы под давлением для курицы, настольные PFE-500, PFE-600L, PFE- H600, MDXZ-24C, MDXZ-16, PFE-600 компании **CNIX**



Brand Name : Chicken pressure fryer

Product Model : PFE-500

Chicken pressure fryer machine full body of stainless steel, simple operation, automatic temperature control exhaust pressure.

Product description

Chicken pressure fryer fried chicken furnace is the company absorbing foreign advanced technology, according to the production process characteristics Western and traditional Chinese chicken fried chicken in the development and production of the latest fried chicken furnace. Chicken pressure fryer machine full body of stainless steel, simple operation, automatic temperature control exhaust pressure.

Using low-temperature high-pressure principle, fried food crisp outside and tender, bright color, but also fried duck, fried chicken, fried chicken, chicken wings, fish, pork, and other meat and potatoes and other vegetables. pressure fryer , broaster fryer can use to major shops, hotels, fast food restaurants, snack bars, factory canteens and self-employed households. With simple operation, clean, easy to use, high efficiency, durability and other characteristics. Is the latest type of food processing machinery and equipment.

Chicken pressure fryer it is the manual control panel,easy to operate.can apply SGS certificate ,SASO certificate.

Features :

- 1, all stainless steel body, easy to wash and wipe, long service life.
- 2, aluminum lid, rugged and lightweight, easy to open and close.
- 3, built-in filtration system, easy to use and energy efficient.
- 4, four casters carrying capacity together with brake function, ease of movement and positioning.
- 5, the classic machine control panel, easier and more efficient.

Technical Parameters :

name : Electric pressure fryer

Model : PFE-500

voltage : ~3N380v/50Hz (~3N220v/60Hz)

power : 13.5kw

control temperaure range : 20-200°C

size : 960×460×1230mm

packing size : 1030×510×1300mm

capacity : 24L

net weight : 135kg

gross weight : 155kg

Control panel : manual panel





Brand Name : Commercial pressure fryer for chicken

Product Model : PFE-600L

Chicken pressure fryer for sale used to fry chicken, fish, sparerib, mutton, and all kinds of meat and vegetable.

Product description

Product intruduce :

Commercial pressure fryer for chicken be produced absorb the advanced technique from aboard and learn the production process of western chicken frying and traditional Chinese style chicken frying.

Broaster fryer machine the characteristics of stainless steel material, use the electronics to adjust time, control temperature and expel the air automatically;

Chicken pressure fryer for sale used to fry chicken, fish, sparerib, mutton, and all kinds of meat and vegetable.

They are applicable for hotel, guest houses, restaurants, factories, dining room. It has the advantage of low energy consume, free from pollution, convenient usage and high efficiency. It is indeed the newest food machinery equipment in domestic. The machine the oil filter can filter the dirty of the oil efficiently. Oil less fryer and useful to improve the quality of the fried food.

Features :

- 1, All stainless steel body, easy to wash and wipe, long service life.
- 2, All luminum lid, rugged and lightweight, easy to open and close.
- 3, Built-in automatic filtration system, easy to use and energy efficient.
- 4, Four casters carrying capacity together with brake function, ease of movement and positioning.
- 5, LCD digital display control panel, more accurate and more beautiful.

Technical Parameters :

Name : Electrice pressure fryer

name : PFE-600L

Voltage : ~3N380v/50Hz (~3N220v/60Hz)

power : 13.5kw

Control temperature range : 20-200°C

size : 960×460×1230mm

packing size : 1030×510×1300mm

capacity : 24L

net weight : 135kg

Gross weight : 155kg

Control panel : LED control panel



Brand Name : Commercial Electric pressure fryer

Product Model : PFE-600

High quality commercial electric pressure fryer easy to operate ,cheaper price . Our factory produce different model ,different computer control panel electric fryer,commercial fryer,pressure fryer cooker,electric turkey fryer

Product description

These Commercial Electric pressure fryer is the company absorbing foreign advanced technology, according to the production process and traditional Chinese chicken fried chicken in the development and production of the latest fried chicken furnace. The whole body of stainless steel, computer control panel, simple operation, automatic temperature control exhaust pressure.

Using low-temperature high-pressure principle, fried food crisp outside and tender, bright color, but also fried duck, fried chicken, fried chicken, chicken wings, fish, pork, and other meat and potatoes and other vegetables. Applicable to all major shops, hotels, fast food restaurants, snack bars, factory canteens and self-employed households. With simple operation, clean, easy to use, high efficiency, durability and other characteristics. Is the latest type of food

High pressure ,lowest temperature different kind of the high quality commercial chicken fryer, commercial fryer,fryer chicken,electric fryer,pressure fryer cooker

With the full baskets . layer baskets as follow :

Features :

- 1, all stainless steel body, easy to wash and wipe, long service life.
- 2, aluminum lid, rugged and lightweight, easy to open and close.
- 3, built-in automatic oil filter system, easy to use and energy efficient.
- 4, four casters carrying capacity together with brake function, ease of movement and positioning.
- 5, the digital display control panel, more accurate and more beautiful.
- 6, the machine has a total of 10 storage keys 1-0 for 10 categories of food frying use.

Technical Parameters :

name : Commercial Electric pressure fryer

Model : PFE-600

Voltage : ~3N380v/50Hz (~3N220v/60Hz)

Power : 13.5kw

control temperature range : 20-200°C

size : 960×460×1230mm

packing size : 1030×510×1300mm

capacity : 24L

net weight : 135kg

gross weight : 155kg

control panel : computer control panel



Brand Name : New Design Pressure Fryer PFE-H600

Product Model : PFE-H600

Electric Pressure Fryer 1. All stainless steel body, easy to wash and wipe, long service life. 2. Aluminum lid, rugged and lightweight, easy to open and close 3. Built-in automatic oil filter system, easy to use and energy efficient 4. Four caster

Product description

◆SPECIFICATIONS FOR NEW DESIGN PRESSURE FRYER PFE-H600

Model : PFE-H600

Voltage : ~ 3N380V /50Hz

Specified power : 13.5kw

Overall size : 460X1000X1210mm

Capacity :24L

Net weight : 135kg

- ◆
- 1. All stainless steel body, easy to wash and wipe, long service life.
- 2. Aluminum lid, rugged and lightweight, easy to open and close
- 3. Built-in automatic oil filter system, easy to use and energy efficient
- 4. Four casters carrying capacity together with brake function, ease of movement and positioning.
- 5. The digital display control panel, more accurate and more beautiful.



Brand Name : Pressure fryer MDXZ-24C

Product Model : MDXZ-24C

Specific operation is simple, clean, easy to use, high efficiency, durability, is the latest type of food processing machinery and equipment.

Product description

This section pressure fryer is the company absorbing foreign advanced technology, development and production of the latest fried chicken oven fried chicken production process according to the characteristics of Western and traditional Chinese roast chicken. The whole body of stainless steel, electronic timing, automatic temperature control exhaust pressure.

Using low-temperature high-pressure principle, fried food crisp outside and tender, bright color, but also fried duck, fish, pork, lamb and other meat and potatoes and other vegetables. Applicable to all major shops, hotels, fast food restaurants, snack bars, factory canteens and self-employed households.

Specific operation is simple, clean, easy to use, high efficiency, durability, is the latest type of food processing machinery and equipment.

Features:

1. All stainless steel body, easy to wash and wipe, long service life.
- 2 aluminum lid, rugged and lightweight, easy to open and close.
- 3 four casters carrying capacity together with brake function, ease of movement and positioning.
4. Mechanical instrument control operation, simple, easy, elegant and precise.

Technical Parameters :

Model : MDXZ-24C

Voltage : 3N/380V/50Hz

power : 12kw

control temperature range : 20-200°C

size : 460×960×1230mm

packing size : 510×1030×1300mm

net weight : 111kg

gross weight : 135kg

capacity : 24L

control panel : manual panel



Brand Name : Table top pressure fryer

Product Model : MDXZ-16

Counter-top pressure fryer small size, large capacity, simple operation, high efficiency and save electricity, generally have lighting power can be used. Countertop electric fryer is currently emerging international innovative products,

Product description

Table top pressure fryer is a new product development trial conducted according to the latest trends in the recent European and American markets products to fill the gap (International Patent No.: 200630119317.3), currently on the market use electric pressure fryer electric power, must have three places with large capacity can be used, and bulky,

Counter-top pressure fryer small size, large capacity, simple operation, high efficiency and save electricity, generally have lighting power can be used.

Countertop electric fryer is currently emerging international innovative products, is one of the devices guesthouses, hotels, restaurants and casual eateries required. They are very popular in the European and American markets from pressure cooker for frying.

Features:

1 small machine, large capacity, easy operation, high efficiency, energy saving, general lighting power can be environmentally safe.

2 In addition to the performance of the machine device with a pressure cooker also has other non-explosive device explosion, which uses elastic beam supporting devices when working overpressure valve plug pot pressure, elastic beam will automatically bounce effectively avoided due to explosion hazards caused by excessive pressure.

3. Heating temperature using an electric timing structure and thermal overload protection, oil drain valve has a specific protection devices, high degree of reliability and safety performance.

The machine have the layer baskets and full baskets to offer

Technical parameters: :

name : counter-top pressure fryer

Model : MDXZ-16

Voltage : 110V/220V-240V/50Hz/60hz

power : 3kw

control temperature range : room-200°C

working pressure : 8Psi

size : 380×470×530mm

net weight : 18kg

capacity : 15L

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