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Технические характеристики на фритюрницы газовые PFG-600L, PFG-600, PFG-500, MDXZ-25C компании **CNIX**



Brand Name : Gas pressure fryer PFG-600

Product Model : PFG-600

Applicable to all major shops, hotels, fast food restaurants, snack bars, factory canteens and self-employed households.

Product description

Gas pressure fried chicken furnace series devices 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, computer control panel automatically control of exhaust pressure. Using low-temperature high-pressure principle, fried food crisp outside and tender, bright color, but also fried duck, fish, pork, beef, mutton 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 and other characteristics, 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 panel computer control system, fine, precise.
- 5 built-in automatic filtration system, easy to use and energy efficient.

Technical Parameters

Model : PFG-600

working pressure : 0.085Mpa

control temperature range : 20~200°C

gas consumption : about 0.48kg/h (include holding time)

voltage: ~220V/50Hz-60Hz

fuel: LPG and Nature gas

size : 460×960×1230mm

Packing size :510×1030×1300mm

capacity:24L

net weight:135kg

gross weight : 155kg

control panel : computer panel



Brand Name : Gas pressure fryer PFG-600L

Product Model : PFG-600L

All stainless steel body, easy to wash and wipe, long service life. aluminum lid, rugged and lightweight, easy to open and close.

Product description

Gas pressure 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, LCD computer control system automatic temperature control, pressure control, exhaust.

Using low-temperature high-pressure principle, fried food crisp outside and tender, bright color, but also fried duck, fish, pork, beef, mutton 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 and other characteristics, 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 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 LCD control panel, precise and beautiful.

Technical Parameters :

Name : gas pressure fryer

Model: PFG-600L

working pressure : 0.085Mpa

control temperature range : 20~200°C

gas consumption : about 0.48kg/h (Including the holding time)

voltage: ~220V/50Hz-60Hz

Fuel: LPG/Nature gas

size: 460×960×1230mm

packing size: 510×1030×1300mm

capacity: 24L

net weight: 135kg

gross weight : 155kg

control panel : LCD



Brand Name : Gas pressure fryer PFG-500

Product Model :

built-in automatic filtration system, easy to use and energy efficient. built-in automatic filtration system, easy to use and energy efficient.

Product description

Gas pressure fried chicken furnace series devices 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, beef, mutton 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 and other characteristics, 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. 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. The control panel for the machine panel, durable, and easy to replace.

Technical Parameters:

Name: gas pressure fryer

Mode: PFG-500

working pressure :
0.085Mpa

control temperature :
20~200°C gas consumption:
about 0.48kg/h voltage :

~220V/50Hz-60Hz

fuel : LPG and Nature gas

size : 460×960×1230mm

packing

size : 510×1030×1300mm

capacity: 24L

net weight : 135kg

gross weight : 155kg

control panel : manual panel



Brand Name : Gas pressure fryer MDXZ-25C

Product Model : MDXZ-25C

four casters carrying capacity together with brake function, ease of movement and positioning. the control panel for the machine panel, durable, and easy to replace.

Product description

The 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 vegetables, potatoes. 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 and other characteristics, 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, the control panel for the machine panel, durable, and easy to replace.

Technical Parameters:

Name : Gas pressure fryer

Model: MDXZ-25C

working pressure : 0.085Mpa

control temperature range : 20~200°C

gas consumption : about 0.48kg/h

voltage : ~220V/50Hz-60Hz

Fuel: LPG and Nature gas

size : 460×960×1230mm

packing size : 510×1030×1300mm

capacity:24L

net weight : 110kg

gross weight : 135kg

control panel : manual panel

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