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# Технические характеристики на фритюрницы газовые открытые с сенсорной, электронной панелью управления OFG-322L, OFG-322, OFG-321, OFG-323L, OFG-321L, OFG-323 компании **CNIX**



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

**Product Model : OFG-321**

OFE、 OFG Series open fryer are produced through absorbing foreign advanced technology. They have low energy and high efficiency .Also is designed new products by our factory .The products

### **Product description**

OFE、 OFG Series open fryer are produced through absorbing foreign advanced technology. They have low energy and high efficiency .

Also is designed new products by our factory

### **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,Have oil filter system, not additionally oil vehicle.
- 6, Equipped with thermal insulation, save energy and improve efficiency.
- 7, Curved pot, larger heating surface.
- 8, The pot aside deep cold zone, easy to collect frying area falling debris and Breaded
- 9, Stainless steel, durable.

### **Technical parameters:**

Name: open fryer

Model: OFG-321

Voltage: ~ 220V /50Hz-60Hz

Fuel : LPG and Nature gas

Control temperature range : room~200°C

size : 441 x 949 x 1180mm

capacity:25L

weight :108kg



**Brand Name : Gas open fryer single tank (LCD control panel )**

**Product Model : OFG-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, the pot aside deep cold zone, easy to collect frying area falling debris and Breaded
- 9, stainless steel, durable.
- 10, multi-language settings.

### **Technical parameters:**

Name: Gas open fryer

model: OFG-321L

voltage : ~ 220V /50Hz-60Hz

fuel : LPG and Nature gas

control temperature range : room~200°C

size : 441 x 949 x 1180mm

capacity:25L

weight :108kg



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

**Product Model : OFG-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, curved pot, larger heating surface.
- 8, the pot aside deep cold zone, easy to collect frying area falling debris and Breaded
- 9, stainless steel, durable.

### **Technical parameters:**

name: gas open fryer

model: OFG-323

voltage: ~ 220V /50Hz-60Hz

fuel : LPG and Nature gas

control temperature range : room~200°C

size : 1323 x949 x1180mm

capacity:25L x3

weight: 237kg



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

**Product Model : OFG-323L**

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, the pot aside deep cold zone, easy to collect frying area falling debris and Breaded
- 9, stainless steel, durable.
- 10, multi-language settings.

### Technical parameters:

name : Gas open fryer

model: OFG-323L

voltage : ~ 220V /50Hz-60Hz

fuel: LPG and Nature gas

control temperature range : room~200°C

size : 1323 x949 x1180mm

capacity:25L x3

weight: 237kg



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

**Product Model : OFG-322**

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

### **Product description**

OFE、 OFG The fryer low power draw of the Company's latest high-efficiency fryers advanced foreign technology to develop, 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, curved pot, larger heating surface.
- 8, the pot aside deep cold zone, easy to collect frying area falling debris and Breaded
- 9, stainless steel, durable.

### **Technical parameters:**

Name :gas open fryer

Model: OFG-322

Voltage : ~ 220V /50Hz-60Hz

Fuel : LPG and Nature gas

control temperature range : room~200°C

size : 882 x949 x1180mm

capacity:25L x2

net weight : 168kg



**Brand Name : Gas open fryer two tanks (LCD)**

**Product Model : OFG-322L**

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, curved pot, larger heating surface.
- 8, the pot aside deep cold zone, easy to collect frying area falling debris and Breaded
- 9, stainless steel, durable.

### **Technical parameters:**

Name :gas open fryer

model : OFG-322L

voltage : ~ 220V /50Hz-60Hz

fuel: LPG and Nature gas

control temperature range : room~200°C

size : 882 x949 x1180mm

capacity:25L x2

weight: 168kg



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