

COUNTERTOP FRYERS

ELECTRIC

台上型电炸炉



Nortro's commercial electric fryers are powerful kitchen appliances commonly used in restaurants and food establishments for frying food. Designed to operate on electric power, making us convenient and easy to use. With the large capacities, precise temperature control, and quick heat-up times. Nortro's commercial electric fryers are ideal for high-volume frying, providing consistent and efficient cooking results.

Nortro商用电炸炉是功能强大的厨房设备，常用于餐厅和快餐店煎炸食物。连接电源即可使用，方便易用。Nortro商用电炸炉具有大容量的油缸、精确的温度控制和快速加热速度，是大容量油炸食品的理想选择，可提供一致且高效的烹饪效果。

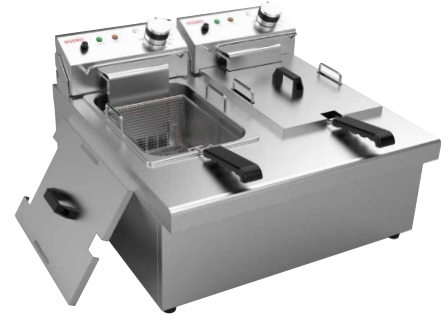
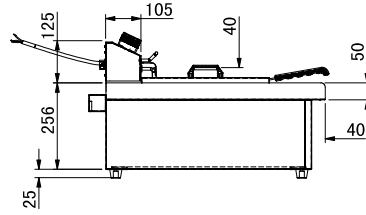
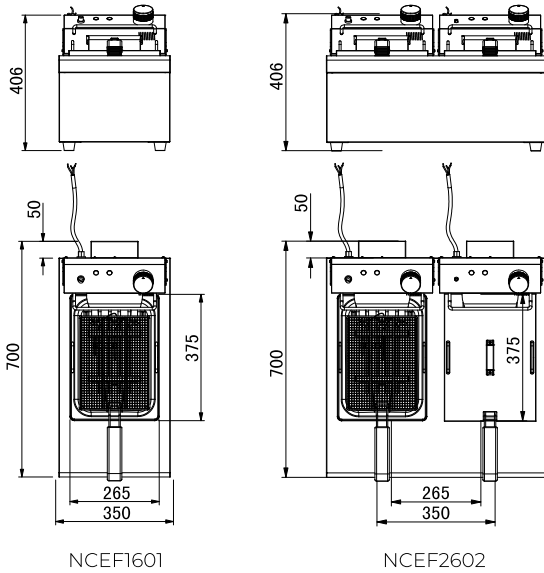
FEATURES

特征

- Constructed with 304 stainless steel for durability and corrosion resistance
- 10-liter capacity for frying a significant amount of food
- Available in single and double tanks
- Operates on 220V or 380V electrical power
- Precise temperature control
- Extra-large baskets for frying large quantities of food
- Easy replacable heating device
- Suitable for small to medium-sized establishments such as cafes, food trucks, or small restaurants

- 采用 304 不锈钢制成，耐用且耐腐蚀
- 10 升容量，可油炸大量食物
- 单缸和双缸型号可供选择
- 使用 220V 或 380V 电源运行
- 精确的温度控制
- 超大炸篮，满足批量煎炸
- 加热装置易于更换
- 适合中小型场所，例如咖啡馆、餐车或小餐馆





Technical Data 技术参数	NCEF1602	NCEF2602
Product Description 产品描述	Single Tank Electric Fryer 单缸电热炸炉	Dual Tanks Electric Fryer 双缸电热炸炉
No. of Fry Pot 炸缸数量	1	2
Capacity per Fry Pot 炸缸容量	10L	2 x 10L
No. of Baskets 炸篮数量	1	2
No. of Heating Elements 发热管数量	1	2
No. of Controls 控制器数量	1	2
Heating Element Style 发热管类型	Type Tubular Heater 管式加热器	Type Tubular Heater 管式加热器
Temp. Range 温度范围	60~190°C	60~190°C
Temp. Settings 温度设定	Adjustable 可调	Adjustable 可调
Dimensions 设备尺寸 (W x D x H)	331 x 700 x 406mm	650 x 700 x 406mm
Voltages 电压	220V / 1P 单相 380V / 3P 三相	220V / 1P 单相 380V / 3P 三相
Watts 功率	6000W	2 x 6000W
Amps/Hertz 安培/赫兹	28A / 50-60Hz	28A / 50-60Hz
Net Weight/Gross Weight 净重/毛重	11.5 / 12.5kg	23 / 25kg

Details 详细信息

Nostro's commercial countertop fryers are made of durable 304 stainless steel, known for its durability, corrosion resistance, and ease of cleaning. With a 10-liter oil capacity, they are suitable for medium to large-scale frying operations. Available in single and double tank configurations, these fryers allow for frying different types of food simultaneously without flavors mixing. It operates on a 220V or 380V power supply commonly found in commercial kitchens. The fryers come with extra large baskets, ideal for frying large quantities of food such as chicken, fish, or French fries. Additionally, the removable oil tank facilitates easy cleaning and maintenance, ensuring better food quality and extending the fryer's lifespan. The fryers are designed with easily replaceable heating devices, this feature simplifies maintenance and reduces downtime, as you can quickly replace heating elements if needed.

Nostro商用台式炸炉由耐用的 304 不锈钢制成，以其耐用、耐腐蚀和易于清洁而闻名。油容量为 10 升，适合中型至大型的餐饮场合使用。Nostro 炸炉有单缸和双缸配置，可以同时油炸不同类型的食物，而不会混合口味。它使用商用厨房中常见的 220V 或 380V 电源运行。炸炉配有超大炸篮，非常适合油炸大量食物，如鸡肉、鱼或炸薯条。此外，可拆卸的油箱便于清洁和维护，确保更好的食品质量并延长炸炉的使用寿命。易于更换的加热装置，此功能简化了维护并减少了维修时间，可以根据需要快速更换加热元件。