



Fryers

The perfect portable table top fryer for all your cooking needs. Removable stainless steel insert and element makes cleaning quick and easy. Adjustable thermostat control for precise oil temperature. Holds up to 2.2 gallons of oil (1860 series). Thermostatic temperature control from 105°F - 370°F. Basket support in rear to hold basket out of oil when cooking complete. Lid included.

Perfect for lower volume restaurants, cafes, mobile catering and other foodservice operations; the fryer is ideal for fries, chicken, fish, onion rings and any other products that you want to fry quick and easy.

Product Features

- Stainless steel construction and finish
- Tilt back and removable electrical head assemble to assist with cleaning and removal of oil tank
- Immersion type stainless steel tubular element
- Element protector and tank base plate
- Thermostat control and indicator light
- Temperature range: 105°F - 370°F
- Thermal overload protection
- Electrical safety isolation switch
- Nickel plated steel mesh frying basket
- Stainless steel oil tank, easy to remove for cleaning and draining of oil
- Stainless steel lid
- Non slip feet

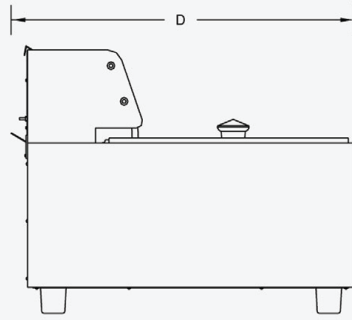
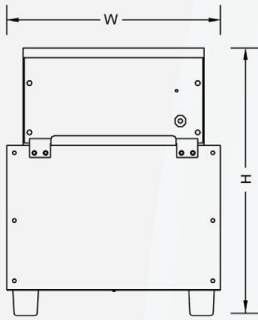
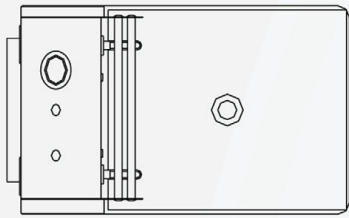


Electric Fryers



SFE01820

Electric Fryers



Product Code

Capacity

Electrical

Product Overall Dimensions (inch)

SFE01820

3 L (0.5 gal)

120V, 1800W,
15A, 5-15P

Width
7.5

Depth
18

Height
12.7

SFE01860 120

8 L (2 gal)

120V, 1800W,
15A, 5-15P

11

20

16

SFE01860 220

8 L (2 gal)

220V, 3200W,
14.5A, 6-15P

11

20

16



SFE01820 - 3 L (0.5 gal)



SFE01860 - 8 L (2 gal)

■ Warranty: 1 year Parts and Labor



US 156 Lawrence Paquette, Champlain, NY 12919 | CAN 120 rue de la Barre, Boucherville, QC J4B 2X7
1 888 956 6866 | info@eurodib.com | www.eurodib.com