Double Fryer



With a robust stainless steel design and lift off lid, this powerful deep fat fryer from Buffalo is a great value, high output solution for busy commercial caterers. The 5 litre tanks are capable of handling high demand periods and the adjustable thermostat ensures you maintain control of the entire cooking process. The robust fryer baskets are strong and durable, perfect for the busy catering establishment.

Features and Benefits:

- Adjustable thermostatic controls for each tank
- Lift off stainless steel lid supplied
- Baskets included
- Warranty 2 years



Specification:

Code	L485
Capacity	2x 5 Ltr
Temperature Range	40°C-190°C
Weight	9.8kg
Dimensions	300(H)x 540(W)x 400(D)mm
Packed Weight	11kg
Packed Dimensions	360(H)x 610(W)x 495(D)mm
Material	Stainless Steel
Power	2x 2.8kW

For further information on the product and tips on how to use it, please visit www.buffalo-appliances.com