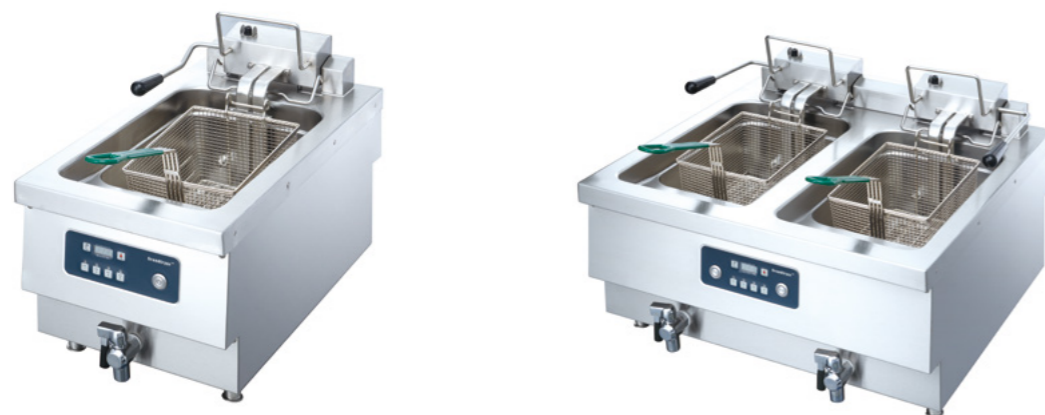


COUNTERTOP FRYER

单双槽台上式炸炉

NTT10E/NTT10-2E



功能特点 | Features

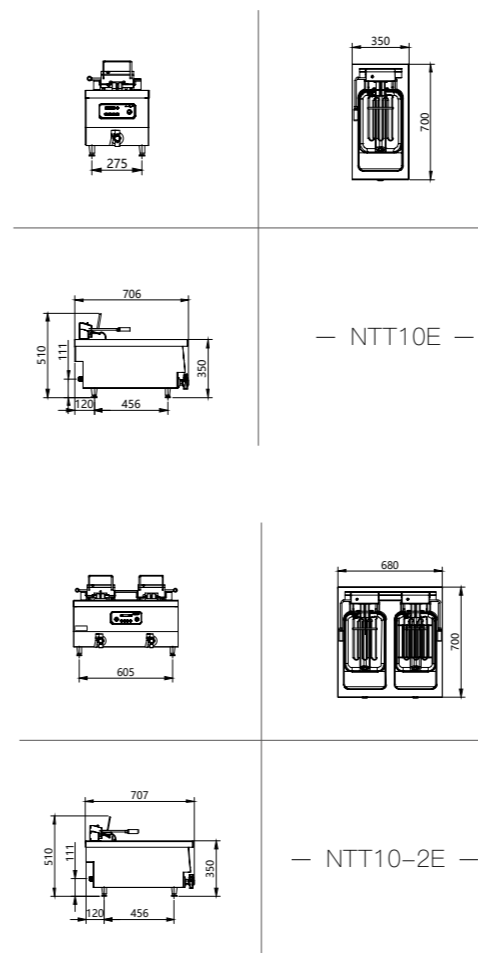
- ◎ 全不锈钢结构
- ◎ 一体拉伸油缸，冷油区设计
- ◎ 可编程电脑板，可预存 4 个菜单
- ◎ RTD 感温探头
- ◎ 低功率密度带状发热管，热传导更加均匀快捷，寿命更加长
- ◎ 控温范围：85~385° F (29~196°C)
- ◎ 6 分放油阀
- ◎ 高温保护开关
- ◎ 防倾斜开关
- ◎ 发热管可翻转清洗
- ◎ 烹饪区域：257*340mm
- ◎ 油量：10L/ 槽
- ◎ 烹饪完毕蜂鸣提醒
- ◎ 标配炸篮 1 个 / 槽

- ◎ Stainless steel construction.
- ◎ One-piece deep-drawn frypot, food hygiene design with cold zone.
- ◎ Programmable computer with a max. of 4 menu items.
- ◎ RTD temperature probe.
- ◎ Flat-bar heating element, low watt density and providing even heat distribution and longer service life.
- ◎ Swing-up heating element makes cleaning a snap.
- ◎ Cooking temperature ranges from 85~385° F (29~196°C)
- ◎ ¾ inch drain valve.
- ◎ Oil capacity: 10L per kettle
- ◎ High-limit safety thermostat, on-off switch and indicator light provide safe and easy operation.
- ◎ Buzz when cooking done.
- ◎ One nickel plated steel mesh frying basket per vat.



使用场所 GOOD FOR

快餐店, 简餐厅, 三明治店, 咖啡厅, 服务站, 西餐吧, 连锁餐厅, 酒吧, 等等。
Fast Food Restaurant, Sandwich Restaurant, Sandwich Shop, Coffee Shop, Service Station, Western food bar, Chain Restaurant, Bar, etc.



所有尺寸单位为：毫米 (mm) | All in metric MM

产品综述 Specifications

本系列产品主要用于烹饪油炸类食品，其配置了易于清洗的一体拉伸油缸（带有冷油区）、高热效率的带状发热管和可编程电脑板，电脑板可以预存多达 4 个烹饪餐单。加热管可翻转清洗，带有防倾斜开关、高温保护开关，提供安全、便捷的操作。小巧的尺寸几乎适用于任何紧凑的厨房，同时具备和重型炸炉几乎相同的产能，是炸鸡店、快餐连锁店的最佳选择。

This product mainly used for deep frying food. It is an one piece structure and easy to clean with a swing-up heating element. The programmable thermostat can store up to 4 menus items. This fryer also has many safety devices that can minimize accidents of improper operation. Compact design with high output, this device is perfect for today's diverse menu selections. It is the best choice for shops which aim at selling deep-dried food.

电子温控器可快速响应负载的变化，14kW 完全浸没在油里的带状电热管将热效率提升至最大化，快速回温并减少能耗。

With snap-action probe, heating element(s) heats up rapidly when it detects a change in the load and/or a drop in temperature, which helps to return to proper temperature faster rather than to leave food in low-temp frypot to absorb oil.

设备名称 Name	单槽台上式炸炉			双槽台上式炸炉		
	Single Vat Countertop Fryer			Dual Vat Countertop Fryer		
产品型号 Model	NTT10E			NTT10-2E		
产品尺寸 Product Size WxDxH(mm)	350*700*510			680*700*510		
烹饪区域 Cooking Area. WxDxH (mm)	257*340*60			257*340*60/ 槽 (vat)		
容量 Capacity (Liter)	10L			10L*2		
电压 / 功率 Voltage & Power(kW)	380V 3N 50Hz	400V 3N 50Hz	240V 3N 60Hz	380V 3N 50Hz	400V 3N 50Hz	240V 3N 60Hz
	5.5kW	6kW	6.5kW	11kW	12kW	13kW
控制方式 CTL	DIGITAL CTL 电脑板					
预存菜单 Menu No.	4					
防水等级 IP Rating	IPX3					