

经济型单槽电炸炉

ELECTRIC FRYER

NTG14E



功能特点 | Features

- ◎ 超高的能效与生产能力
- ◎ 全不锈钢油缸，表面精细喷砂处理
- ◎ 烹饪区域：14.9"×14.3"×3.2" (380*363*80mm)
- ◎ 带状加热管
- ◎ 电子温控器
- ◎ 温度探头精度达到 ±1°C
- ◎ 温度范围：150 (65.6°C)~375 华氏度 (191°C)
- ◎ 1-1/2"的泄油阀快速泄油，防止堵塞
- ◎ 配备高温保护开关、泄油阀开关
- ◎ 冷油区防止食物碎屑碳化
- ◎ 6"调节脚稳定可靠 (可选万向轮)
- ◎ 可拆卸清洗的炸篮挂板，无需任何工具
- ◎ 炸篮的选择：2 个分槽炸篮 或 1 个全槽炸篮
- ◎ Super high energy efficiency and production capacity
- ◎ All stainless steel structure with bead blast finished surface
- ◎ Large cooking area 14.9"×14.3"×3.2" (380*363*80mm)
- ◎ Flat-bar heating element, heat transfers more efficiently
- ◎ Electronic thermostat
- ◎ Temperature probe accuracy reaches ±1°C
- ◎ Temperature range from 150-375° F(65.6°C~191°C)
- ◎ 1-1/2" drain valve, 1-1/2"
- ◎ Equipped with hi-limit switch, drain valve switch
- ◎ Wide frypot with cool zone, to prevent carbonization
- ◎ Toolless removable hanger mounted on the backsplash for baskets
- ◎ Twin size baskets or one full size basket are available for option
- ◎ 6" adjustable heavy duty legs(bearing wheel castors are available for option)

产品综述 Specifications

NTG14E 该型号旨在向客户提供经济、操作简单、维护方便的选择。同时，依然提供高品质的烹饪服务，非常适合厨房不大的连锁店或者外带类快捷服务店使用。

NTG14E is designed to provide customers with economical, simple operation and convenient maintenance options. At the same time, it still provides high-quality cooking services, which is very suitable for chain stores with small kitchens or take-away quick service stores.

NTG14E 该型号发热管为固定设计，为用户提供一个更加安全可靠的烹饪操作环境。同时，其低功率密度且热效率极高的带状加热管，能够快速回温，实现食物表面金黄酥脆且保持内部水分不流失的效果。

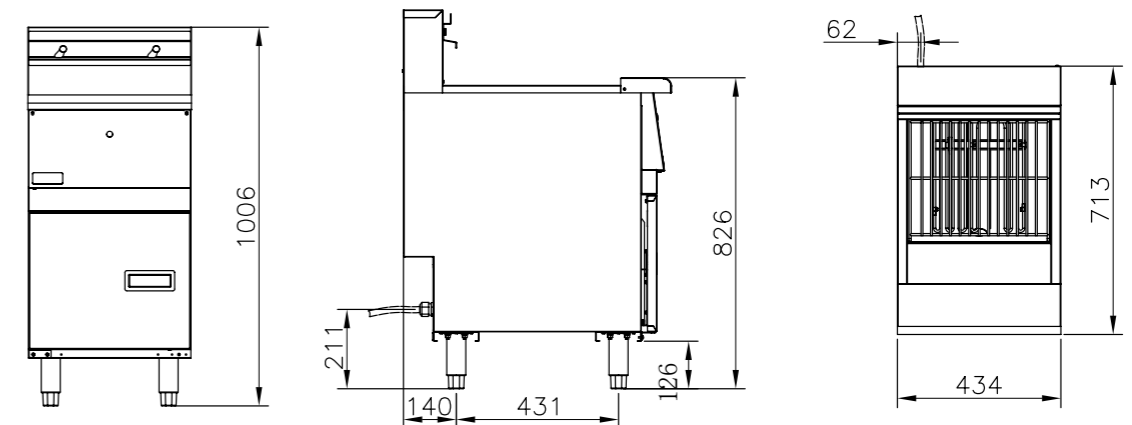
NTG14E The heating tube is a fixed design, providing users with a safer and more reliable cooking environment. At the same time, its low-power density and extremely high-efficiency ribbon shape heating tube can quickly return to temperature, achieving the effect of golden and crisp food on the surface and keeping the internal moisture from losing.

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。

The electronic thermostat can quickly respond to load changes. The 14kW ribbon-shaped electric heating tube completely immersed in oil maximizes thermal efficiency, quickly recovers temperature and reduces energy consumption.

冷油区能够收集食物碎屑并有效避免其碳化，从而减少食油的恶化和浪费，倾斜的底部有利于快速地将食油和沉积物排干净。

The cold oil area can collect food debris and effectively avoid its carbonization, thereby reducing the deterioration and waste of cooking oil. The inclined bottom is conducive to quickly draining cooking oil and sediments.



所有尺寸单位为：毫米 (mm)
All in metric MM

| 产品型号 Model | NTG14E | |
|-------------------------------|---------------------------|---------------------------|
| 产品尺寸 Product Size WxDxH(mm) | 434 x 713 x 1006mm | |
| 烹饪区域 Cooking Area. WxDxH (mm) | 380 x 363 x 80mm | |
| 容量 Capacity (Liter) | 21L | |
| 电压 Voltage | 240V 3~, 415V 3N, 50/60Hz | 220V 3~, 380V 3N, 50/60Hz |
| 额定功率 Rated Power (kW) | 14kW | 11.8kW |
| 控制方式 CTL | 电子温控器 Solid-state Control | |
| 预存菜单 Menu | - | |
| 防水等级 IP Rating | IPX4 | |
| 滤油系统 Filtration System | - | |

* 产品规格及设计如有变更，恕不另行通知；产品外观以实物为准，以上参数仅供参考。
* Product specifications and design are subject to change without notice. The appearance of the product is subject to the actual product, and the above parameters are for reference only.