



| GOOD FOR

QSR
Sandwich Restaurant
Sandwich Shop
Coffee Shop
Highway Station Service
Western Food Bar
Chain Restaurant
Bar



| FEATURES

- ⦿ Energy saving, high efficiency and compact footprint.
- ⦿ All stainless steel structure with beadblast finished surface, and food grade frypot.
- ⦿ Numerous size of frypot for options to match different product frying applications.
- ⦿ Swing-up heating element, making cleaning to much easier.
- ⦿ The state-of-the-art computer with up to 18 programmable menu items.
- ⦿ Durable and snap-action probe with high grade accuracy.
- ⦿ Frying temperature range from 150°F (65.6°C) to 375°F(191°C).
- ⦿ 1-1/2" drain value.
- ⦿ Equipped with hi-limit switch and position switches.
- ⦿ Wide frypot(s) with cool zone design collect food debris and prevent carbon buildup.
- ⦿ Furnished with 9" heavy duty legs in front & bearing wheel castors with brakes in rear.
- ⦿ Tool-less removable hanger mounted on the back splash for baskets.
- ⦿ Twin size baskets or one full size basket are available for option.



ELECTRIC DEEP FRYER

NTP14ESF



Equipped with the state-of-the-art frying control system, reliable art frying control system, reliable heating elements and built-in filtration system.

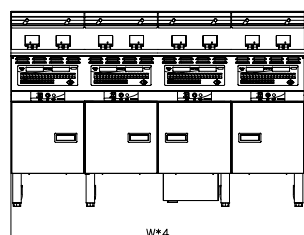
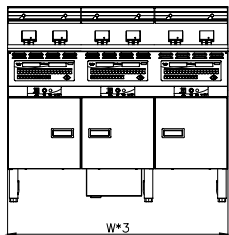
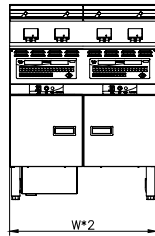
Two-step oil filtration process that takes only 6 minutes to complete.



*Full vat or splitted vat design

*Oil filtration system available for option

Specifications



Cooking Menu

- ◆ Fried Chicken
- ◆ French Fries
- ◆ Spring Rolls
- ◆ Shrimp Steak
- ◆ Doughnuts
- ◆ Fillets

Model	NTP14ESF
Name	Dual Vat Electric Fryer with Filtration System
Dimension WxDxH(mm)	434 x 888 x 1156
Cooking Area. WxDxH(mm)	177 x 396 x 85/(vat)
Capacity (l)	13.5L x 2
Voltage & Frequency (V)(Hz)	380-415V 3N~, 240V 3~, 50/60Hz
Rated Power (kW)	7kW x 2
CTL	computer
Menu No.	9 x 2
IP Rating	IPX4
Filtration System	220-240~, 50/60HZ, 250W