

OPERATION

MANUAL

Deep Fat Fryer



Oberai Equipments

*Plot No 5, Konark Apartment,
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INTRODUCTION

- 8 ltrs. tank size
- High efficiency stainless steel heating element
- Min-Maximum oil level
- Cover for tank
- 230⁰C temperature limiter for double safety.

PURPOSE OF MANUAL

ALL TYPE OF FRY ITEMS – CHINESE, INDIAN, CONTINENTAL, FRECH FRY

. These professional fryers are particularly suited for fast food restaurants. Suitable for frying chips, fish, onion rings in quick succession using minimal quantities oil.

PROCEDURE FOR OPERATION

- ROTARY SWITCH – YELLOW IN COLOUR, IS FOR POWER SUPPLY ON/OFF
- THERMOSTAT SWITCH – BLACK IN CLOUR, Temperature Range Min 50°C to 300°C – WE CAN ADJUST AS REQUIRED FOR HEATING OIL.