

Royston double tank fryer with oil tap 20lt



ROYSTON®

Quickly fry and serve delicious fried items on order for your customers. Featuring excellent recovery time, these fryers are perfect for kitchens that do not have many fried items on their menu or are limited for space.

Description

Royston single tank fryer with oil tap offer great value for establishments that are limited on space but want to utilise the full benefits from a fryer. Create a menu of delicious golden fried food that will appeal to all customers. Cook on order thanks to the quick recovery time of the fryer- meaning that you can fry more product for faster and for cheaper.

- High quality 430 grade stainless steel construction with mirror finish
- oil tank capacity: 9.8+9.8 litres
- CE approved – 240V 15A 50H
- Unit uses 2x 15A plugs
- full load: 25 amps

Additional Information

Manufacturer : Royston

Product Depth : 480

Product Height : 345

Product Width : 630