大容量炸鸡炉系列

我们新系列的大容量压力炸鸡炉炸制的食物更嫩,多汁,味道更鲜美。吸油量更少,总体用油量减少,食品产量更高,投资回报率更高。想要提高生产率并节省后台成本,可以尝试这几款大容量高压炸鸡炉。

large-capacity pressure fryers

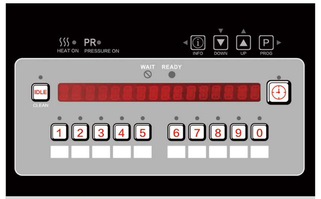
Our new range of large capacity pressure fryers produce more tender,juicy and delicious food. Less oil absorption means less overall oil usage, higher food yields and a better return on your investment. To increase productivity and save back-office costs, try these large capacity pressure fryers.

- PFE-5910

- OFE-5910

- PFG-5910

FEATURES 功能特点



微电脑面板/MICROCOMPUTER PANEL

微电脑控温准确,自定义保存多种菜单,新手也能轻松操作

The microcomputer controls the temperature accurately, and multiple menus can be customized and saved, so even novices can operate it easily

自动升降功能/AUTO-LIFT FEATURE

自动升降功能,计时结束,炸篮自动升起来,省时省力

With automatic lifting function, the frying basket will automatically rise when the timer ends, saving time and effort

高效率加热管/HIGH EFFICIENCY HEATING ELEMENT

17千瓦大功率加热管,迅速升温,缩短烹饪时间

17 kW high-power heating tube, rapid heating, shortening cooking time

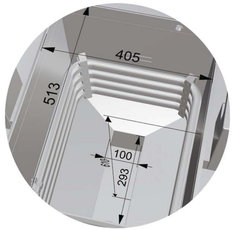
- 实用大容量，轻松应对大客流
- 斜坡式油锅底部设计易于排空残油
- 融油模式
- 内置滤油系统，滤油快捷方便
- 油槽配置滑轮便于移动
- 智能操作面板，操作方便
- 移动万向轮，承载量大且有刹车功能

- Practical large capacity, effortlessly handling high customer traffic
- Sloping oil pan bottom design is easy to drain residual oil
- Melting mode
- Built-in oil filtering system, oil filtering is quick and convenient
- The oil tank is equipped with pulleys for easy movement
- Intelligent control panel, easy to operate
- Movable universal wheels, large carrying capacity and brake function

可烹饪菜单
Cooking Menus

炸鸡/薯条/油条/春卷/猪排/大虾/牛排/鱼片/甜甜圈等特别适用于美式品牌快餐连锁店、主题餐厅、烹炸连锁店和注重品牌发展的连锁店使用。

Fried chicken / French fries / fried dough sticks / spring rolls / pork chops / prawns / steak / fish fillets / doughnuts, etc.Especially suitable for American brand fast food chains, theme restaurants, cooking and fried chains, and chain stores that focus on brand development.



内缸尺寸/Inner cylinder size(mm)

- PFG-5910

炸篮尺寸/Basket size(mm)

内缸尺寸/Inner cylinder size(mm)

- PFE-5910
- OFE-5910

- 8头鸡压力电炸鸡炉
- 8-head Electric Presure Fryers

PFE-5910
电压/VOLTAGE: 3N~380V/50Hz
功率/POWER: 17kW
油容量/OIL CAPACITY: 45L
温度范围/TEMP.RANGE: 90℃-190℃
净重/NET WEIGHT: 344kg
尺寸/DIMENSION: 1040X615X1530(mm)

- 8头鸡开口油炸锅
- 8-head Electric Open Fryers

OFE-5910
电压/VOLTAGE: 3N~380V/50Hz
功率/POWER: 17kW
油容量/OIL CAPACITY: 45L
温度范围/TEMP.RANGE: 90℃-190℃
净重/NET WEIGHT: 344kg
尺寸/DIMENSION: 1040X615X1530(mm)

- 8头鸡压力燃气炸鸡炉
- 8-head Gas Presure Fryers

PFG-5910
电压/VOLTAGE: 220V~/50Hz
能源/ENERGY: LPG/Natural Gas
额定热负荷/RATED THERMAL LOAD: 17.4kW
油容量/OIL CAPACITY: 45L
温度范围/TEMP.RANGE: 90℃-190℃
净重/NET WEIGHT: 344kg
尺寸/DIMENSION: 1040X615X1530(mm)

尺寸以实际测量为准/Dimensions are subject to actual measurement

可升降电油炸锅

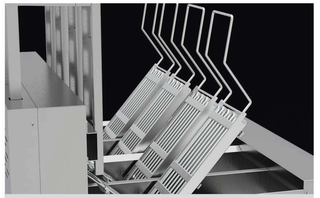
本系列微电脑电炸炉具有自动升降功能设计,操作安全省力,多槽可供选择,满足大客流需求。配备智能控温与防护系统,有效防止过热,炸制全程安心无忧,食品产量更高,提高生产效率。

Auto-lift open deep fryers

his series of microcomputer electric fryers has an automatic lifting function design, safe and labor-saving operation, and multiple slots are available to meet the needs of large customer flow. Equipped with intelligent temperature control and protection system, it effectively prevents overheating, making the frying process worry-free, with higher food output and improved production efficiency.

- OFE-213
- OFE-H213
- OFE-413
- OFE-H413

FEATURES 功能特点



扁形发热管/FLAT HEATING TUBE

扁管面积大，热效率高，对油的破坏性小，大功率加速升温。

The flat tube has a large surface area, high thermal efficiency, minimal damage to oil, and high power for rapid heating.

微电脑面板/MICROCOMPUTER PANEL

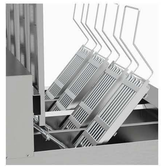
微电脑控温准确,自定义保存多种菜单,新手也能轻松操作。

The microcomputer controls the temperature accurately, and multiple menus can be customized and saved, so even novices can operate it easily

自动升降/LIFTING AND LOWERING

带自动升降功能,计时结束,炸篮自动升起来,省时省力。

With automatic lifting function, the frying basket will automatically rise when the timer ends, saving time and effort



- 智能操作面板，操作方便
- 斜坡式油锅底部设计易于排空残油
- 融油模式
- 内置滤油系统，滤油快捷方便
- 油槽配置滑轮便于移动
- 多种油缸尺寸可供选择
- 移动万向轮，承载量大且有刹车功能

- Intelligent control panel, easy to operate
- Sloping oil pan bottom design is easy to drain residual oil
- Melting mode
- Built-in oil filtering system, oil filtering is quick and convenient
- The oil tank is equipped with pulleys for easy movement
- A variety of cylinder sizes to choose from
- Movable universal wheels, large carrying capacity and brake function

可烹饪菜单
Cooking Menus

炸鸡/薯条/油条/春卷/猪排/大虾/牛排/鱼片/甜甜圈等特别适用于美式品牌快餐连锁店、主题餐厅、烹炸连锁店和注重品牌发展的连锁店使用。

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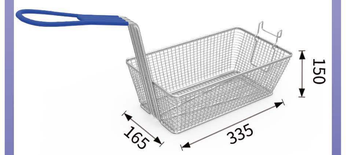


炸篮尺寸/Basket size(mm)

内缸尺寸/Inner cylinder size(mm)

- 双缸微电脑电炸炉
- Double-tank microcomputer electric fryer

OFE-213
电压/VOLTAGE: 3N~380V/50Hz
功率/POWER: 14.3kW
油容量/OIL CAPACITY: 11.6LX2
温度范围/TEMP.RANGE: 90℃-190℃
净重/NET WEIGHT: 100kg
尺寸/DIMENSION: 820X430X1175(mm)

- 自动升降双缸微电脑电炸炉
- Auto-lift double-tank microcomputer electric fryer

OFE-H213
电压/VOLTAGE: 3N~380V/50Hz
功率/POWER: 14.3kW
油容量/OIL CAPACITY: 11.6LX2
温度范围/TEMP.RANGE: 90℃-190℃
净重/NET WEIGHT: 115kg
尺寸/DIMENSION: 865X430X1210(mm)

- 四缸微电脑电炸炉
- Four-tank microcomputer electric fryer

OFE-413
电压/VOLTAGE: 3N~380V/50Hz
功率/POWER: 14.3kW+14.3kW
油容量/OIL CAPACITY: 11.6LX4
温度范围/TEMP.RANGE: 90℃-190℃
净重/NET WEIGHT: 165kg
尺寸/DIMENSION: 820X820X1175(mm)

- 自动升降四缸微电脑电炸炉
- Auto-lift four-tank microcomputer electric fryer

OFE-H413
电压/VOLTAGE: 3N~380V/50Hz
功率/POWER: 14.3kW+14.3kW
油容量/OIL CAPACITY: 11.6LX4
温度范围/TEMP.RANGE: 90℃-190℃
净重/NET WEIGHT: 197kg
尺寸/DIMENSION: 865X820X1210(mm)

尺寸以实际测量为准/Dimensions are subject to actual measurement

可升降电油炸锅

本系列微电脑电炸炉具有自动升降功能设计,操作安全省力,多槽可供选择,满足大客流需求。配备智能控温与防护系统,有效防止过热,炸制全程安心无忧,食品产量更高,提高生产效率。

Auto-lift electric open fryers

This series of microcomputer electric fryers has an automatic lifting function design, safe and labor-saving operation, and multiple slots are available to meet the needs of large customer flow. Equipped with intelligent temperature control and protection system, it effectively prevents overheating, making the frying process worry-free, with higher food output and improved production efficiency.

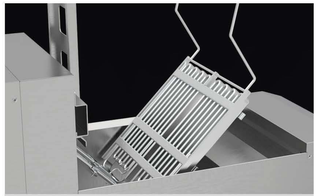
● OFE-126

● OFE-H126

● OFE-226

● OFE-H226

FEATURES 功能特点



扁形发热管/FLAT HEATING TUBE

扁管面积大，热效率高，对油的破坏性小，大功率加速升温

The flat tube has a large surface area, high thermal efficiency, minimal damage to oil, and high power for rapid heating.

微电脑面板/MICROCOMPUTER PANEL

微电脑控温准确,自定义保存多种菜单,新手也能轻松操作

The microcomputer controls the temperature accurately, and multiple menus can be customized and saved, so even novices can operate it easily

自动升降/LIFTING AND LOWERING

带自动升降功能,计时结束,炸篮自动升起来,省时省力

With automatic lifting function, the frying basket will automatically rise when the timer ends, saving time and effort

- 智能操作面板，操作方便
- 斜坡式油锅底部设计易于排空残油
- 融油模式
- 内置滤油系统，滤油快捷方便
- 油槽配置滑轮便于移动
- 多种油缸尺寸可供选择
- 移动万向轮，承载量大且有刹车功能

- Intelligent control panel, easy to operate
- Sloping oil pan bottom design is easy to drain residual oil
- Melting mode
- Built-in oil filtering system, oil filtering is quick and convenient
- The oil tank is equipped with pulleys for easy movement
- A variety of cylinder sizes to choose from
- Movable universal wheels, large carrying capacity and brake function

可烹饪菜单
Cooking Menus

炸鸡/薯条/油条/春卷/猪排/大虾/牛排/鱼片/甜甜圈等特别适用于美式品牌快餐连锁店、主题餐厅、烹炸连锁店和注重品牌发展的连锁店使用。

Fried chicken / French fries / fried dough sticks / spring rolls / pork chops / prawns / steak / fish fillets / doughnuts, etc.Especially suitable for American brand fast food chains, theme restaurants, cooking and fried chains, and chain stores that focus on brand development.

炸篮尺寸/Basket size(mm)

内缸尺寸/Inner cylinder size(mm)

- 单缸微电脑电炸炉
- Single-tank microcomputer electric fryer

OFE-126
电压/VOLTAGE: 3N~380V/50Hz
功率/POWER: 14.3kW
油容量/OIL CAPACITY: 21.5L
温度范围/TEMP.RANGE: 90℃-190℃
净重/NET WEIGHT: 86kg
尺寸/DIMENSION: 820X400X1175(mm)

- 自动升降单缸微电脑电炸炉
- Auto-lift single-tank microcomputer electric fryer

OFE-H126
电压/VOLTAGE: 3N~380V/50Hz
功率/POWER: 14.3kW
油容量/OIL CAPACITY: 21.5L
温度范围/TEMP.RANGE: 90℃-190℃
净重/NET WEIGHT: 98kg
尺寸/DIMENSION: 865X400X1210(mm)

- 双缸微电脑电炸炉
- Double-tank microcomputer electric fryer

OFE-226
电压/VOLTAGE: 3N~380V/50Hz
功率/POWER: 14.3kW+14.3kW
油容量/OIL CAPACITY: 21.5LX2
温度范围/TEMP.RANGE: 90℃-190℃
净重/NET WEIGHT: 145kg
尺寸/DIMENSION: 820X800X1175(mm)

- 自动升降双缸微电脑电炸炉
- Auto-lift double-tank microcomputer electric fryer

OFE-H226
电压/VOLTAGE: 3N~380V/50Hz
功率/POWER: 14.3kW+14.3kW
油容量/OIL CAPACITY: 21.5LX2
温度范围/TEMP.RANGE: 90℃-190℃
净重/NET WEIGHT: 165kg
尺寸/DIMENSION: 865X800X1210(mm)

尺寸以实际测量为准/Dimensions are subject to actual measurement

可升降电油炸锅

本系列微电脑电炸炉具有自动升降功能设计,操作安全省力,多槽可供选择,满足大客流需求。配备智能控温与防护系统,有效防止过热,炸制全程安心无忧,食品产量更高,提高生产效率。

Auto-lift electric open fryers

This series of microcomputer electric fryers has an automatic lifting function design, safe and labor-saving operation, and multiple slots are available to meet the needs of large customer flow. Equipped with intelligent temperature control and protection system, it effectively prevents overheating, making the frying process worry-free, with higher food output and improved production efficiency.

- OFE-275
- OFE-H275
- OFE-215
- OFE-H215

FEATURES 功能特点

微电脑面板/MICROCOMPUTER PANEL

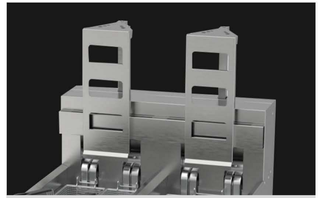
微电脑控温准确,自定义保存多种菜单,新手也能轻松操作

The microcomputer controls the temperature accurately, and multiple menus can be customized and saved, so even novices can operate it easily

大小炸篮/LARGE AND SMALL FRYING BASKETS

大篮应对高峰大份量，小篮适合少量省油，灵活高效

Large basket handles peak large portions, small basket suits small batches with oil savings, flexible and efficient.



自动升降/LIFTING AND LOWERING

自动升降炸制，一键掌控！智能调节，精准酥脆，美味轻松出炉

Automatic lifting frying, one-button control! Smart adjustment, perfectly crispy, effortlessly delicious.

- 温智能操作面板，操作方便
- 斜坡式油锅底部设计易于排空残油
- 融油模式
- 内置滤油系统，滤油快捷方便
- 油槽配置滑轮便于移动
- 多种油缸尺寸可供选择
- 移动万向轮，承载量大且有刹车功能

- Intelligent control panel, easy to operate
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可烹饪菜单
Cooking Menus

炸鸡/薯条/油条/春卷/猪排/大虾/牛排/鱼片/甜甜圈等特别适用于美式品牌快餐连锁店、主题餐厅、烹炸连锁店和注重品牌发展的连锁店使用。

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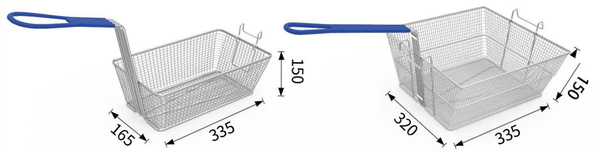
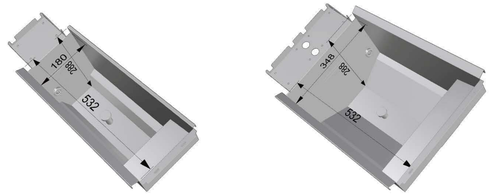


炸篮尺寸/Basket size(mm)



内缸尺寸/Inner cylinder size(mm)

- 双缸微电脑电炸炉
- Double-tank microcomputer electric fryer

OFE-275
电压/VOLTAGE: 3N~380V/50Hz
功率/POWER: 14.3kW
油容量/OIL CAPACITY: 7.5L+7.5L
温度范围/TEMP.RANGE: 90℃-190℃
净重/NET WEIGHT: 90kg
尺寸/DIMENSION: 820X400X1175(mm)

- 自动升降双缸微电脑电炸炉
- Auto-lift double-tank microcomputer electric fryer

OFE-H275
电压/VOLTAGE: 3N~380V/50Hz
功率/POWER: 14.3kW
油容量/OIL CAPACITY: 7.5L+7.5L
温度范围/TEMP.RANGE: 90℃-190℃
净重/NET WEIGHT: 103kg
尺寸/DIMENSION: 775X390X1185(mm)

- 双缸微电脑电炸炉
- Double-tank microcomputer electric fryer

OFE-215
电压/VOLTAGE: 3N~380V/50Hz
功率/POWER: 14.3kW+14.3kW
油容量/OIL CAPACITY: 15L+15L
温度范围/TEMP.RANGE: 90℃-190℃
净重/NET WEIGHT: /
尺寸/DIMENSION: 820X800X1175(mm)

- 自动升降双缸微电脑电炸炉
- Auto-lift double-tank microcomputer electric fryer

OFE-H215
电压/VOLTAGE: 3N~380V/50Hz
功率/POWER: 14.3kW+14.3kW
油容量/OIL CAPACITY: 15L+15L
温度范围/TEMP.RANGE: 90℃-190℃
净重/NET WEIGHT: /
尺寸/DIMENSION: 780X720X1185(mm)

尺寸以实际测量为准/Dimensions are subject to actual measurement