

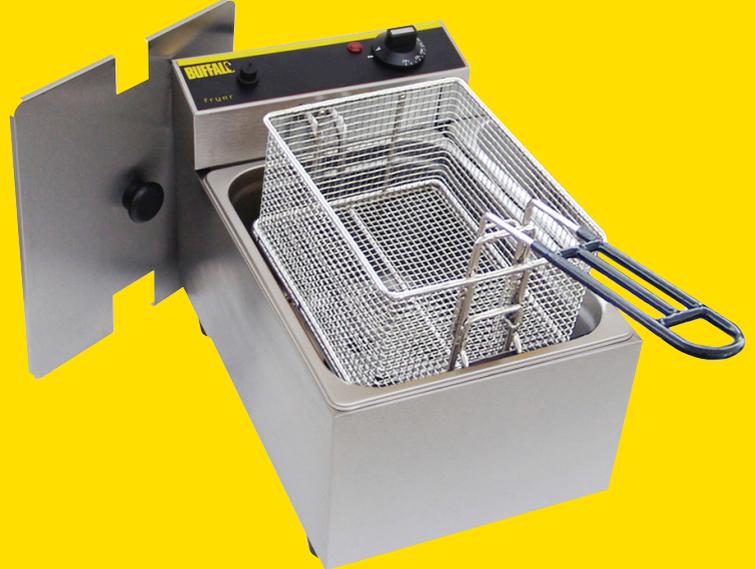
Single Fryer



With a robust stainless steel design and lift off lid, this powerful deep fat fryer from Buffalo is a great value, high output solution for small to medium sized catering businesses. The large 5 litre frying tank is ideal for producing delicious and crispy fish, chips, chicken or doughnuts and once service is over the tank is easily removed for draining and cleaning. The Buffalo fryer also features a handy adjustable thermostat which allows precise temperature control for the best results, as well as an automatic thermal safety cut-off for safety - easily reset using the top-mounted button.

Features and Benefits:

- Adjustable thermostatic control
- Lift off stainless steel lid supplied
- Basket included
- Warranty 2 years



Specification:

Code	L484
Capacity	5 Ltr
Temperature Range	40°C -190°C
Weight	5.5kg
Dimensions	300(H)x 270(W)x 400(D)mm
Packed Weight	6.4kg
Packed Dimensions	360(H)x 340(W)x 490(D)mm
Material	Stainless Steel
Power	2.8kW

For further information on the product and tips on how to use it, please visit www.buffalo-appliances.com