



DOUBLE FRYER



The INDUC electric double bank fryer is a top of the range equipment that is the perfect choice for professional kitchens. Its robust stainless steel construction boasts two independently controlled working surfaces, each equipped with a spacious 16 litre oil tank, ensuring efficient multi-purpose use. The fryer is equipped with a convenient drain valve to help with the oil disposal process. It has two extra wide stainless steel frying baskets for increased productivity. A temperature indicator showing the operating status makes it easy to monitor the frying process. Safety is a priority, thermal protection ensures safe operation. The innovative design of the fryer includes a cold oil compartment and a rotatable heat tube design, making cleaning the bottom of the cylinder effortless. The adjustable thermostat allows you to select temperatures from 60 to 190°C to suit different oil temperature requirements. The fryer stands on an enclosed cabinet that offers generous storage space, and its stability is guaranteed by height-adjustable non-slip feet.

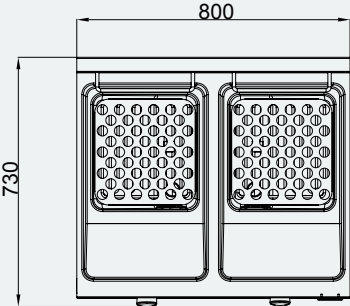
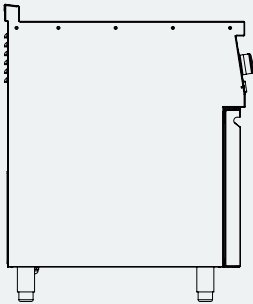
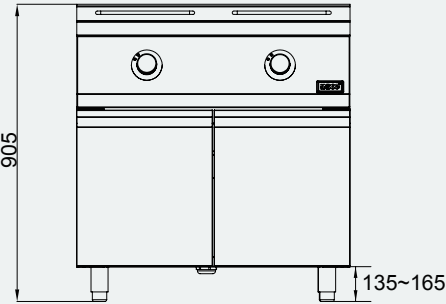
Product Features

Double Fryer

- Two independently controlled workspaces
- 304 stainless steel 2x16 litre oil basin
- Drain valve, for easy oil disposal
- Two extra wide stainless steel frying basket
- Heat indicator displays the operational status
- Thermal protection device for secure operation, designed with a cold oil area and a rotating heat pipe structure to facilitate easy cleaning of the cylinder bottom.
- The thermostat allows temperature selection from 60 to 190°C to suit different oil temperature requirements.
- Stainless Steel Construction
- Supplied on a closed cupboard stand
- Adjustable height non-slip feet, ensuring a secure and stable position



Double Fryer



Product Code	Capacity/ Cooking Area	Electrical	Product Overall Dimensions (mm)		
			Width	Depth	Height
IEF2-X-700	2x16L	220-240V/380-415V~ 3N~ 50-60Hz, 24kW 34.6A	800	730	905

The dimensions given are reference dimensions only. Due to a continuous program of product improvement, Middleby Food Service Equipment reserves the right to make product changes without notice.

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