



# EcoFryer – Automatic Frying Machine

MODEL CP9007

## OVERVIEW

Ecofryer is an 8L automatic fryer where food is dipped into oil and taken out automatically based on the prefeed SOP for frying. This intelligent machine is designed to get the best taste and texture for your fried food giving the best thruput rate and reduced operational costs



## FEATURES & BENEFITS

**Motorised Basket:** Place the food in the basket, and select the required menu – the food will be automatically cooked as per the preset time and temperature

**Double dip option for frying:** Double dip is a unique feature that fries food at the first dip, and the latter dip is for a crisp and perfect golden colour

**Sleep Mode:** When the fryer is in idle mode for a preset time, it maintains oil temperature at a lower value reducing energy consumption and increasing oil life

**Deep sleep mode:** When Idle in sleep mode for a preset time, the machine turns off automatically, further decreasing oil consumption and increasing oil life and safety

**Buzzer notification:** This frying machine knows when the frying is done and gives you a buzzer notification

**Three layers of Safety:** Ecofryer has three safety layers

- ✓ Primary digital controller
- ✓ Mechanical cutoff
- ✓ Continuous temperature monitoring

**Float resister:** The basket comes with a float resister, which enables unmonitored frying

## SPECIFICATIONS

Type: Electric fryer

Power supply: Single phase 220V AC, 16A

Power Rating: 3Kw

Weight: 12Kg

Machine type: Tabletop

Oil tank capacity: 12L

Max oil capacity: 8L

Dimensions: 280\*600\*400 mm

Oil dimensions: 330\*275\*200 mm

Fryer Body: Stainless Steel

Configuration: Single basket

Display: 4.3 Inch; TFT

Menu options: 15

Portions @ menu: 5

Heating element: Emersion coil

Max temperature: 200°C

Temp Control: Automatic

Pre-heating time: 13 minutes

Protection: Three-level thermocouple

Mech cut-off: Thermostat

Visual display: Temperature every millisecond

Automation control: Auto-Dip and lift of Fryer Basket as per the recipe selection with Automatic Temperature control

Double dip feature to get a better texture to food

Real-Time Temperature Display and count-down timer

## COST SAVINGS

**Labour Cost:** No need to have a dedicated operator for frying. The machine can fry food in an unmonitored manner, Save up to 90% labour cost

**Operational expenses:** Conserve 30% energy from sleep mode and 90% from deep sleep mode. Increase oil life by 40% due to automatic temperature control of oil

**Training Time:** Train operator in no time to fry food perfectly

## CONTACT INFORMATION

✉ [info@centuryproductsinfo.com](mailto:info@centuryproductsinfo.com) ☎ 1300 946 282 (Australia) ☎ +61 7 3105 5974 (Overseas)

📍 Shop 3, 156 Boundary Street West End QLD, Australia 4101 🏢 ABN 87 630 398 926

Copyright © 2019 - 2022 | Mobile Kitchens, robo-WOK, Gyoza Grills, Vending Machines, Carts. All Rights Reserved.