

MB62259/G700 - FriFri Vision 622 Electric Built-in Twin Tank Fryer - 2 Baskets - W 600 mm - 2 x 15.0 kW



The FriFri 2 x 15kW Vision 622 Twin Tank Built-In Fryer comes with adaptive cooking technology and 19 pre-set cooking programmes, meaning you can have your most inexperienced staff operating it and still achieve perfect, great tasting fried food.

Rating: Not Rated Yet

Price

Price with discount £5,579.00

£6,694.80

Discount

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Manufacturer [FriFri](#)

Description

- Producing consistently perfect, great tasting fried food has never been so effortless
- Touchpad operation and highly responsive digital electronic control able to maintain oil to ± 1 °C of the temperature selected
- Vertically coiled element for greater surface contact with oil, delivering fast recovery and preventing oil from scorching and degrading
- 19 preset cooking programmes make it easy to assign menu items
- Twin tanks offer the versatility to cook different foods simultaneously and optional twin pumps help cater for special dietary requirements
- Integral gravity filtration extends oil life by up to 75% saving you money on oil purchase

and disposal costs. Optional xFri[®] integrated oil pump and filtration system, increases efficiency, convenience and safety while extending oil life and saving you money

- Available with optional LiftFri[®] automatic basket lifting system for failsafe frying
- Pressed tank for strength and durability. Radius corners for easy cleaning. Hinged elements with two tilt positions for draining and cleaning

Full Description

Do you sometimes wish that your fryer could take on some of the hard work for you? If so, you'll love the adaptive cooking technology and 19 pre-set cooking programmes of the FriFri 2 x 15kW Vision 622 Twin Tank Built-In Fryer. It means you can have your most inexperienced staff operating it and still achieve perfect, great tasting fried food. What's more, it comes with dual independently controlled tanks, so you can quickly cook deliciously crispy fish, chips or chicken without any flavour transfer between tanks. Designed to be strong and durable, the sophisticated Vision 622's digital control maintains the oil to within a degree of your desired temperature, and also boasts adaptive cooking technology, which automatically adjusts cooking times to suit batch size. Ideal for both fine dining and quick service restaurants, the fryer has high power elements which reduce the heat up and recovery time of the oil, increasing the output of food, and also comes with a vertically coiled element for greater surface contact with oil, which delivers fast recovery and prevents the oil from scorching and degrading. Then there's the integral gravity filtration, which extends oil life by up to 75% and saves you money

Reviews

There are yet no reviews for this product.