

## SB42230/G700 - FriFri Basic+ 422 Electric Built-in Twin Tank Fryer - 2 Baskets - W 400 mm - 2 x 9.0 kW - Single Phase



High-performance frying has never been as easy as it is with the single phase FriFri Twin Tank 2 x 9kW Basic+ 422 Built-In Fryer.

Rating: Not Rated Yet

### Price

Price with discount £3,812.00

£4,574.40

Discount

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Manufacturer [FriFri](#)

### Description

- Superb temperature control for consistently excellent results. 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
- 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

- Pressed tank for strength and durability. Radiused corners for easy cleaning. Hinged elements with two tilt positions for draining and cleaning
- Single phase

## Full Description

High-performance frying has never been as easy as it is with the single phase FriFri Twin Tank 2 x 9kW Basic+ 422 Built-In Fryer. Ideal for use in both fine dining and quick service restaurants, the fryer is built for strength and durability and has superb temperature control. Maximising output from minimal floor space, the fryer has dual independently controlled tanks, so you can quickly cook deliciously crispy fish, chips or chicken without any flavour transfer between tanks. High power elements reduce the heat up and recovery time of the oil, increasing the output of food, while there's also a vertically coiled element for greater surface contact with the oil, which delivers fast recovery and prevents oil from scorching and degrading. Looking to save on oil purchase and disposal costs? The fryer comes with integral gravity filtration which extends oil life by 75%. With the Basic+ 422, you'll be frying delicious food both accurately and efficiently.

## Reviews

There are yet no reviews for this product.