

Electric Fryer with Four Tanks

17 - 20 L x 4 | Heavy Duty Stainless Steel

E-DZE-800G-4 | 36 kW | 380 V / 50 Hz



KEY SPECIFICATIONS

Electric Four Tank Fryer

Model	E-DZE-800G-4
Oil capacity	17 - 20 L x 4
Tanks	4
Temperature*	50 - 190 °C
Electrical power	36 kW
Voltage	380 V
Frequency	50 Hz
BTU rating†	120,000 BTU
Weight	152 kg
Dimensions (mm)	800 x 825 x 1105

DEEP OIL VESSEL

Extra-depth oil level
Front-sloping vessel bottom

E-DZE-800G-4 | Electric Four Tank Fryer

Four tanks, each with 17 - 20 L oil capacity.

* Temperature interpreted as 50 - 190 °C from supplied "50 - 1900C"; confirm.

† 120,000 BTU rating as supplied; rating basis to be confirmed.

Product image for illustration; four-tank specifications as supplied.

Product Features & Technical Specifications

E-DZE-800G-4 | Electric Fryer with Four Tanks

Key Features

- Four tanks, each with 17 - 20 L oil capacity.
- Heavy duty stainless steel construction.
- Extra-depth oil level for frying larger products.
- Front-sloping vessel bottom for quick draining of oil and debris.
- Ample cool zone limits food particle carbonization and extends oil life.
- Electrical power: 36 kW; supply: 380 V / 50 Hz.

Technical Overview

Model	E-DZE-800G-4
Product type	Electric fryer with four tanks
Oil capacity	17 - 20 L x 4
Construction	Heavy duty stainless steel
Tank configuration	Four tanks
Temperature range*	50 - 190 °C
Electrical power	36 kW
Voltage	380 V
Frequency	50 Hz
Other rating (as supplied)†	120,000 BTU
Weight	152 kg
Dimensions	800 x 825 x 1105 mm

Product Overview

E-DZE-800G-4 is a stainless steel electric fryer with four tanks of 17 - 20 L each. Electrical power: 36 kW. Supply: 380 V / 50 Hz. Weight: 152 kg. Dimensions: 800 x 825 x 1105 mm. Deep oil vessel, cool zone and front-sloping bottom.

* Temperature interpreted as 50 - 190 °C from supplied "50 - 1900C"; confirm.

† 120,000 BTU rating as supplied; rating basis to be confirmed.