



Electric Tempura Fryer

EEGO Electric Tempura Fryer is the best choice for cooking perfect tempura. It is equipped with high-quality heating elements which heat the oil to 200°C in a short period of time. This minimize the variation of the oil temperature and prevents the over-absorption of oil when deep frying different tempura.



TF-1



TF-1B

Highlighted Features

- Operation temperature range: 60°C to 200°C
- Overheat protection at 230°C for safety concern
- Precise temperature control (temperature variance $\pm 1^\circ\text{C}$)
- Manual temperature setting is available
- Digital temperature display for monitoring the oil temperature



1. Lift-up design with self-locking support rod



2. Digital panel for precise temperature control



3. Removable oil pan for hygiene

Specifications

Model	TF-1	TF-1B
Type	Counter top	Built-in
Dimension (mm)	500 W x 700 D x 300 H	500 W x 700 D x 265 H
Oil Pan	∅ 440 x 100mm H	∅ 440 x 100mm H
Voltage	380V/TPN	380V/TPN
Loading (kW)	4	4
Net Weight/ Gross Weight (kg)	29 / 33	22 / 25

* All specifications are subject to change without prior notice