

thor

Fryers



Thor has developed a range of electric fryers in a variety of sizes. They are stainless steel in construction and are available in single or double pan models. With a high emphasis on safety and hygiene, Thor Fryers are equipped with multiple safety features and are designed to be easily broken down for cleaning.

Thor Fryers offer high performance, excellent efficiency and are easy to operate. They are compact, lightweight and portable.

Thor Electric Fryers are suitable for counter top operation and are supplied with a plug and lead for easy plug in and set up. Perfect for lower volume restaurants, cafes, mobile catering and other foodservice operations; the fryer is ideal for fries, chicken, fish, onion rings and any other products that you want to fry quick and easy.

Product Features

- Stainless steel construction
- Tilt back and removable electrical head assemble to assist with cleaning and removal of oil tank
- Immersion type stainless steel tubular element
- Element protector and tank base plate
- Thermostat control and indicator light
- Temperature range : 40°C-190°C/105°F - 375°F
- Thermal overload protection
- Electrical safety isolation switch
- Nickel plated steel mesh frying basket
- Stainless steel oil tank, easy to remove for cleaning and draining of oil
- Stainless steel lid
- Non slip feet

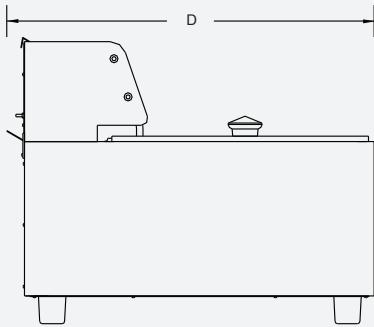
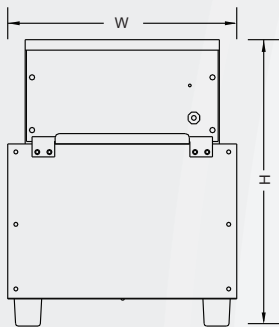
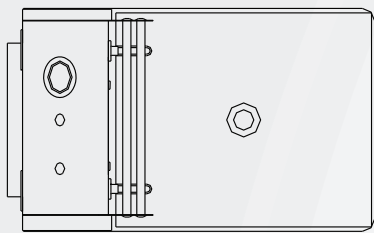
Optional Features:

- Twin nickel plated fryer baskets
- Digital timer

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Product Code	Capacity/ Cooking Area	Electrical	Product Overall Dimensions (mm/inch)		
			Width	Depth	Height
TR01840	5Ltrs/10Lbs	220-240 V, 50 Hz, 2.2 kW, 9.6 A	283/11	454/18	350/14
TR01925	5+5Ltrs/10+10Lbs	220-240 V, 50 Hz, 2x2.8 kW, 2x12.2 A	550/21.7	454/17.9	350/13.8

The dimensions given are reference dimensions only. Due to a continuous program of product improvement, United Foodservice Equipment reserves the right to make product changes without notice.

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