



GAS OPERATED PRESSURE FRYER

TKBR-PF35

STANDARD FEATURES

35 Liters

- ✓ With its 35L oil pan capacity, this pressure fryer can cook large batches of chicken at once (around 7 chickens), making it ideal for high-demand commercial kitchens, restaurants, and fast-food operations.
- ✓ Operating on the low-temperature, high-pressure cooking principle, it ensures chicken is crispy on the outside and tender on the inside, while preserving natural juices and nutrients for consistently delicious results.
- ✓ Built entirely from heavy-duty stainless steel, it includes high-pressure sealing rings, anti-slip handles, and automatic exhaust valves for long service life and safe operation even in intensive daily use.
- ✓ Featuring adjustable temperature control from 20–250 °C and an integrated timer with automatic shutoff, this fryer ensures perfect, repeatable cooking while optimizing energy consumption using efficient gas heating.
- ✓ Fitted with heavy-duty swivel casters, this fryer can be moved effortlessly for easy cleaning and flexible kitchen layout, while its braked wheels keep it safely in place during operation.



PRODUCT SPECIFICATIONS

Dimensions	107 × 70 × 116 cm
Energy source	LP Gas
Voltage	220 V / 50 Hz
Power	150 W (control system)
Capacity	35 L oil
Weight	130 kg