



Benchstar Double Tanks Auto Lifting Induction Fryer - IF7000D-AL

Quick Overview

- Overheating & overvoltage protection
- Rapid heating
- Delivers fast heat-up times through high-efficiency
- Lift Speed: 12.1 mm/s, Height: 127 mm
- 90% Energy Utilisation Efficiency. That's 35% more efficient than conventional electric appliances
- Touch screen temperature control
- The temperature range is within 2Â° C, unlike the analogue unit, which normally has more than 10Â° C variance.
- Cold Zone keeps food crumbs from burning, so oil stays cleaner and food tastes better.
- Easy Cleaning - The box is clean and tidy, with a stainless steel body that is easy to clean.
- Cooking Settings save and recall up to 5 custom cooking programs for consistent performance.
- Full stainless steel construction
- Delivers fast heat-up times through high-efficiency electromagnetic technology

Description

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Once cooking is complete, the device automatically lifts without manual intervention. The fully automated process eliminates the need for constant supervision. The oil temperature is controlled precisely to the degree, effectively addressing issues that traditional fryers may encounter, such as forgetting to remove the food when the kitchen is busy, large temperature fluctuations, inconsistent taste, difficulty in standardising operations, and insufficient manpower.

Key Features

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1 Year Parts and Labour Warranty

Your Shipping Specifications

Product Condition	New
Net Weight (Kg)	26.5
Width (mm)	625
Packing Width (mm)	714
Packing Depth (mm)	739
Packing Height (mm)	508
Warranty	1 Year Parts and Labour Warranty