

# COLD ZONE DEEP FRYER

*stainless steel*

Deep-frying like a pro



**ROMMELSBACHER**

Materials of superior quality and an elaborate technology provide for perfect operating comfort! With this semi-professional stainless steel deep fryer, deep-fried foods come out crispy and appetizing. The direct heating of the frying-oil via the powerful heating element is very efficient and keeps temperatures constant. The specific cold zone underneath the heating element prevents scraps of fried foods from scorching, thus the frying-oil is usable much longer. The heating element cover with its diffuser averts oil splatters caused by the formation of water bubbles inside the fat or oil. The cover features a permanent filter, which reduces smells during deep-frying and condensed water will drain into the condensate collection basin. A highly convenient feature is that the frying basket is lowered into and lifted from the oil while the cover is closed. A window allows for the required insight. The 30 minutes timer, two well-arranged pilot lamps and an overheating protection grant perfect ease of use. Cleaning the deep fryer is easy, as it is completely take-apart and mostly dishwasher-proof. Fancy design and professional features made ready for household use!



stainless steel casing



*Successful in German  
consumer test*

## Technical Data:

- type: FRP 2135/E
- 230 V ~ • 2100 W • stainless steel
- semi-professional stainless steel deep-fryer, 3.5-liter capacity
- temperature infinitely adjustable up to 190 °C
- cold-zone principle, heating element cover with diffuser
- 30-minute timer with signal tone, ON/OFF switch
- with overheating protection, operating and temperature pilot lamps
- removable frying container made of stainless steel
- stainless steel cover with inspection window and permanent filter, condensate collection basin
- spacious frying basket, ca. 22 x 16,5 x 7 cm
- Total-Clean system: deep-fryer is completely dismountable and mostly dishwasher-proof
- dimensions: 42 x 24 x 31 cm