

DEEP-FRYER Stainless steel

Perfect in functionality, design, ease of use



ROMMELSBACHER

With this stainless steel deep-fryer your fried food will turn out delicious and crisp. The removable, non-stick frying container is made of die-cast aluminium and stores the heat while balancing fluctuations of temperature as the cold food is immersed into the frying oil. Therefore, fried foods are prevented from becoming saturated by the oil. Very practical: the frying basket can even be lifted and lowered when the cover is closed, while the inspection window provides visual control. The flip-top cover can be opened at the push of a button and stays open, so both hands are free when handling the food to be fried. A permanent filter in the cover provides for fat and smell to be reduced to a minimum, and condensed water is drained off into a collection basin. A perfect handling for perfectly prepared food. Also the cleaning is very convenient as the unit can be completely disassembled without much effort and many parts are suitable for the dishwasher. Great design meets convenient ease of use and high functionality.



ETM TESTMAGAZIN · URTEIL	
Rommelsbacher FR 2125/E	
SEHR GUT	92,5 %
8 Fritteusen im Vergleichstest	Heft 09/2010

Technical Data:

- type: FR 2125/E
- 230 V ~ 2100 W
- casing made of brushed stainless steel, 2,5-litre capacity
- removable non-stick coated aluminium die-cast frying container
- detachable hinged cover with inspection window and permanent filter
- Total-Clean system, completely dismountable for cleaning
- temperature adjustable up to 190 °C
- basket-lift facility with cover closed
- spacious frying basket, ca. 20 x 16 x 6.5 cm
- overheating protection, power/temperature pilot lamps
- dimensions: 35 x 25 x 25 cm