

Mother Clucker Freestanding Electric Chicken Pressure Fryer MAC-8E

View Product

Code : MAC-8E



68% OFF Sale

£11,000.00

£3,499.99 / exc vat

£4,199.99 / inc vat

Select Shipping Method

- 3 Working Days Delivery
- Collect in Bolton (Mon-Fri, 11am to 4pm)

Notes :

- Please check door entry sizes before ordering.
- Delivery is made to kerbside only.
- Drivers do not unpack or position goods.
- A 25% restocking charge will apply for all returned goods.

Commercial pressure frying is similar to open frying, except that after food is placed into the hot oil, a lid is lowered over the fry pot and sealed to create a pressurized cooking environment. Pressure frying produces the most consistently flavorful fried chicken, and is faster than any other method when cooking in higher volumes.

When you choose a pressure fryer, you're ensuring that moisture and flavor will be sealed in while excess cooking oil will be sealed out — yielding a healthier, more delicious final product. It's the ideal way to cook freshly breaded, bone-in items like chicken or other foods with natural juices.

Size

Unit	Height	Width	Depth
Mm	1230	460	960
Cm	123	46	96
Inches (approx)	48	18	37

- 3 Phase electric only. (Cannot be converted to single phase)
- Fully automatic operation
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- 10 Programmable cook cycles
- Built in filtration
- Stainless steel cabinet
- Heavy duty 304 stainless steel rectangular fry pot
- Cast aluminium alloy light but strong lid
- 4 Heavy duty castors
- Computer controlled panel
- Oil capacity 25 Litres
- Dimensions W460 x D960 x H1230mm
- Temperature upto 200C
- Power Type : 640
- Power Supply : 612
- Material : Stainless Steel
- Capacity : 25 Litres