

FOOD MACHINERY

BDH-40LT



FRIED FRIES
AROUND 165° DEGREES



FRIED DRUMSTICK
AROUND 190° DEGREES



FRIED SQUID
AROUND 180° DEGREES



Efficient & Effective

GAS FRYER

40L

Application:

- Hotel
- Buffet
- Food and beverage shop
- Cafeteria

Features:

- Oil temperature can be quickly heated.
- Controllable temperature 220°C.
- Frying basket for draining out the oil.



TEMPERATURE CONTROL KNOB



Model	BDH-40LT
Rated Gas Pressure (kpa)	2.0
Rated Heat Flow (kW)	7.0
Temperature	160 ~ 220 °C
Oil Pan Capacity (L)	40
Max. Oil Level (L)	32
Weight (kg)	41
Dimensions (mm)	550 x 600 x 1000

* CONTROL FRYING TEMPERATURE TIME ACCORDING TO DIFFERENT INGREDIENTS.

QUALITY Designs and specifications are subject to change for improvement without prior notice.

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