



## Fryer



A good deep fat fryer is indispensable in a kitchen.

The flavor and odor of food and marinades dissolved in fat are released into the air. The aroma of French Fries makes you salivate even before you taste it. But what kind of fryer produces crispy food for you?

### Power and recovery time

The power must be sufficiently large to ensure short recovery time to have crispy food. It is best illustrated with a test on the French Fries. The shorter the recovery time, the crispier the food. A general rule is that if a fryer cannot recover its temperature within 2 minutes, the French Fries is soggy.

### Functionality and durability of computer control board

Brandon's versatile computer control board takes the guess work out of your deli workers and keep your food quality consistent. Brandon designs and manufactures our own control board. Such vertical integration enables us to focus on quality rather than to cut corners on a resistor or inductor for a few cents, which is always at the expense of the durability and stability of the fryer. Almost without exception, our competitors outsource their computer control board and thus have no control on quality and cost.

### Filtration

Oil needs to be filtered to lengthen its lifespan and guarantee food quality. In view of an increasingly small kitchen in restaurants, filtration can be integrated in our fryer to keep the footprint small. The deep cleaning mode for oil in our computer control board helps you save cost in oil consumption.



## Battery Fryer

Model: FRY515CF1  
 Dimensions: 400 x 800 mm  
 Operating Height: 880 mm  
 Electrical: 380V, 50 Hz, 15KW  
 Capacity: 18 liter  
 Fry area: 350 x 405 mm

### Features:

- Flat bar heater: low density, long
- Heating element can be swung up for fry pot cleaning.
- Special heater enclosure to prevent oil ingress
- Space saving built-in oil filter. Oil receptacle can be easily accessed for filter envelop changing.
- High temperature safety limit.
- Stainless steel drain valve with safety interlock.
- Casters for mobility
- Computer control board
  - 40 programmable cooking channels
  - Deep Cleaning mode for thorough vat cleaning
  - Load compensation feature to increase cooking time due to larger food portions

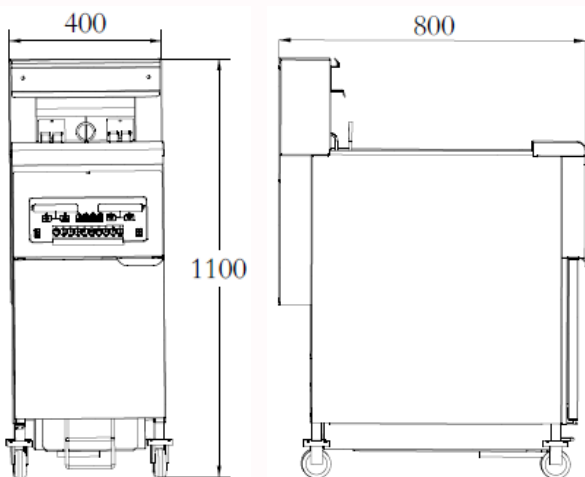
Container	20'	40'	40' HQ
Qty loaded	24	52	104



Model FRY515CF1

### Accessories:

- 2 fryer baskets
- Crumb screen
- Drain clog clearance prod
- Drain oil extension pipe





## Battery Fryer



Model: FRY515CF3-211

Model	Number of full vat	Number of split vat	Position of split vat
FRY515CF1	1	0	N/A
FRY515CF1-02	0	2	N/A
FRY515CF2-11	2	0	N/A
FRY515CF2-12	1	2	Right
FRY515CF2-21	1	2	Left
FRY515CF3-111	3	0	N/A
FRY515CF3-112	2	2	Right
FRY515CF3-211	2	2	Left