

OTTOMAN PRESSURE FRYER



Ottoman Mutfak is the first company engaged in digital pressure fryer in Turkey. The aim of the product is to cook a large number of products by saving time and oil under high pressure. In this way, you can offer your products with healthy and fast cooking during periods of maximum demand.

While it provides maximum efficiency in active use, it keeps the oil

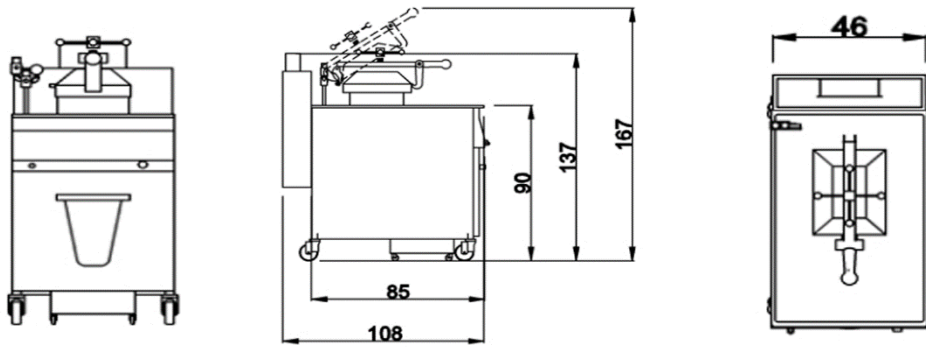
constant when demand is low. In this way, there is no sudden heat rise for the next cooking. This saves your energy.

During cooking, in case of opening of the door, by means of safety precautions of the device, it provides safe cooking in your kitchen by evacuating the steam.

Technical Specifications

- 16 x 9 cm digital touch pad controller
- 25 – 30 qty. chicken baguette capacity
- 40 – 50 qty. chicken wings capacity
- 10 different programmed.
- 3 Mechanics and 1 Electrical safety control
- Automatic pressure relief system in the event of a pressure jam.
- 45-liter boiler and 25-liter cooking capacity
- Sliding cover system
- Audible and visual warning system
- Automatic oil filter system with micro stainless-steel filters.
- Pressure rating from 0.5 to 1 bar
- Intelligent heat control system
- Long life cover gasket
- Vapor discharge with actuator valve system
- Custom screen protection system
- Separate heat set-up and separate time selection for each program
- Non-pressure cooking if desired in the desired program
- Automatical Burning System (Honeywell ®)
- 2 steam safety devices
- 1 steam pressure protection: For example, when the pressure exceeds 1 bar, the heating resistors are switched off, the heater can continue to cook without any break after the pressure value has been reached to the desired value by energizing the valve.
- Filter system: After the oil is drained into the boiler, the filter is pressed, and the oil is filtered.
- Stand by position: The oil remains constant at 120 degrees.
- 1 year warranty and 10 years spare parts supporting

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Dimensions

Height: 137cm (*height of platform*)
 Height: 167 cm (*maximum height level*)
 Width: 46 cm
 Depth: 108 cm
 Weight: 190 kg

Pressure

Operating Pressure: 1 bar
 Safety Valve Setting: 2,5 bars

Bidding specifications

Ottoman Electrical Pressure Fryer 6.4 kg capacity per load, and built-in filtration system.

Required clearances

Top: 3,56 cm
 Sides: 1,52 cm
 Back: 1,52 cm
 Front: 7,62 cm

Capacity

Product: 6.4 kg
 Oil: 25 lt

Unit shall incorporate:

- Ottoman Electrical Pressure Fryer with programmable or manual operation, LED digital display, load compensation, filtration tracking.
- Stainless steel basket and stainless grip bracket available.
- Dial-up cover and security system in 3 different zone.
- 4 heavy-duty casters
- Cooking between 0,5 - 1 bar, up to a maximum of 2 bar
- Automatic filter system and filter selection on the digital touch pad

Volts	Phase	Hertz	Gas Pressure	Power	Wire	Amper
380	3	50-60	30 mbar	30 Kw	5 x 2,5	6 x 3 A

Laboratory certifications



CONTROL PANEL

