COOK-DUMP-285-01

Commercial Dumpling Fryer, 285x625 x 439mm High



285 x 625 x 439
W X D X H (MM)

200 x 315 x 40mm
COOKING AREA

15A single phase
POWER

+50 to +250°C
TEMPERATURE

OVERVIEW

A compact machine for pan-fried dumplings, potstickers and buns, including pierogi, gyoza and mandu. Its hard chrome plate and timed water feed handle 28 to 33 pieces each batch.

HIGHLIGHTS

- Digital Programmable Controls
- Lid Holds At Any Angle
- Buzzer And Light Signal When Cooking Ends
- Low-Density Heating Element
- Also Suits Scones And Steaks
- Easy To Clean

FULL SPECIFICATIONS

Dimensions (W x D x H)	285 x 625 x 439mm
Batch Size	28–33 dumplings per plate
Cooking Area	200 x 315 x 40mm
Plate	Hard chrome, corrosion resistant
Temperature	+50 to +250°C
Cook Timer	30 seconds to 30 minutes
Water Feed	Up to 950ml, timer 10 seconds to 10 minutes
Preheat	About 11 minutes from 30 to 210°C
Programs	Up to 4 stored per side
Cook Times	Fresh dumplings about 3.5 minutes, frozen about 5.5 minutes
Power	15A single phase (3000W)
Warranty	1 Year Parts & Labour + 1 Year Parts Only with product registration within 14 days of invoice