COOK-DUMP-570-01

Commercial Dumpling Fryer, 570x625 x 439mm High



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

28 to 33 dumplings per plate

2 x 15A single phase
POWER

+50 to +250°C
COOKING TEMPERATURE

OVERVIEW

A twin-plate machine for pan-fried dumplings, potstickers, buns and scones. Each hard chrome plate cooks 28 to 33 dumplings, with timed water feed and four stored programs per side.

HIGHLIGHTS

- Hard Chrome Plates Resist Corrosion
- Lid Holds At Any Angle
- Digital Control Panel
- 4 Programs Per Side
- Buzzer And Light When Done
- Compact And Light

FULL SPECIFICATIONS

Dimensions (W x D x H)	570 x 625 x 439mm
Capacity	28 to 33 dumplings per plate
Cooking Temperature	+50 to +250°C
Cook Time	30 sec to 30 min
Water Feed	10 sec to 10 min, up to 950ml
Cooking Area	200 x 315 x 40mm, x 2
Preheat	30 to 210°C in 11 minutes
Cook Times	Fresh 3 min 30 sec, frozen 5 min 30 sec
Power	2 x 15A single phase (6000W); needs 2 x 15A plugs
Warranty	1 Year Parts & Labour + 1 Year Parts Only with product registration within 14 days of invoice