



AUTOMATIC LIFTING FRYER

IF3500S-AL / IF7000D-AL

Once cooking is complete, the device automatically lifts without manual intervention. The fully automated process eliminates the need for constant supervision. The oil temperature is controlled precisely to the degree, effectively addressing issues that traditional fryers may encounter, such as forgetting to remove the food when the kitchen is busy, large temperature fluctuations, inconsistent taste, difficulty in standardizing operations, and insufficient manpower.



Key Features



90% Energy Utilisation Efficiency

That's 35% more efficient than conventional electric appliances.



Cold Zone

Keeps food crumbs from burning, so oil stays cleaner and food tastes better.



Precise Temperature Control

Temperature range within 2°C, unlike the analog unit which normally has more than 10°C variance.



Easy Clean

The box is clean and tidy, with a stainless steel body that is easy to clean.

Multiple Security Protections



Over Heating & Over Voltage Protection



Timer Controlled & Auto Shut-off

Automatically shuts down after 6h of operation



Waterproof Rating: IPX3

IPX3 protects internal electronics and mechanics from moisture and submersion



Chips



Chicken



Tempura



Fish

Product Design Overview



Cooking Settings

Save and recall up to 5 custom cooking programs for consistent performance



Rapid Heating

Delivers fast heat-up times through high-efficiency electromagnetic technology



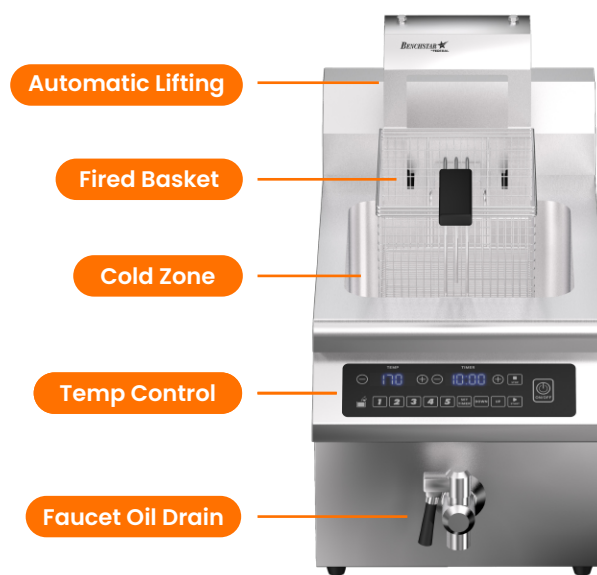
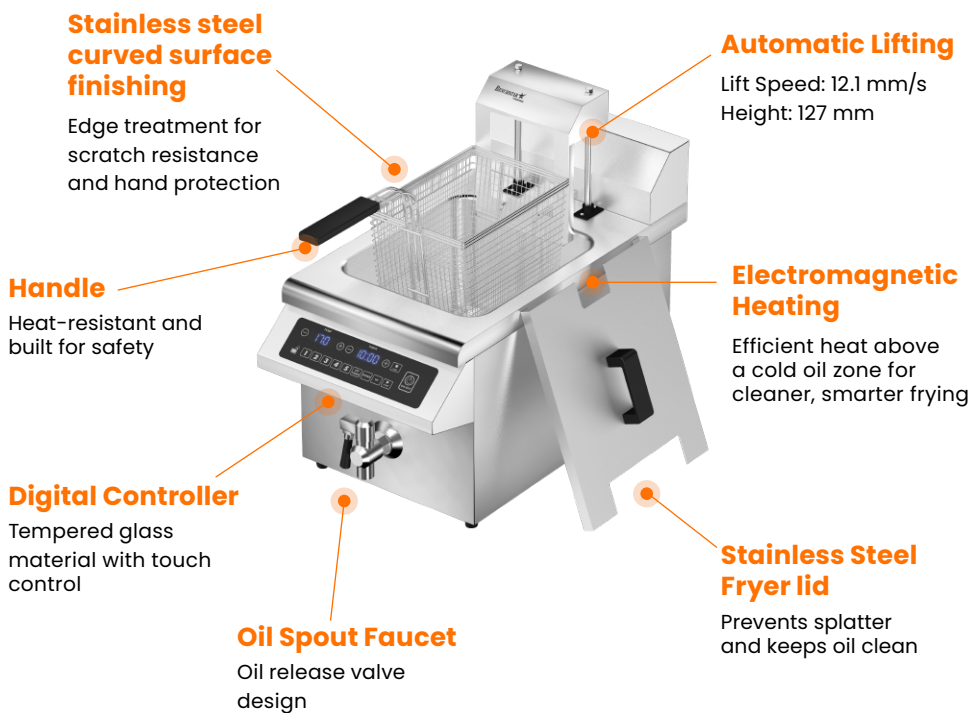
Electronic Temperature Control

Precise timing & accurate temperature

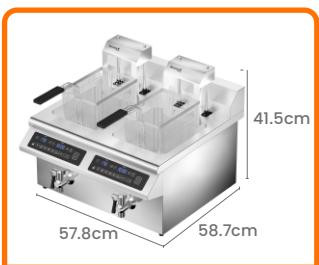


Stainless Steel Body

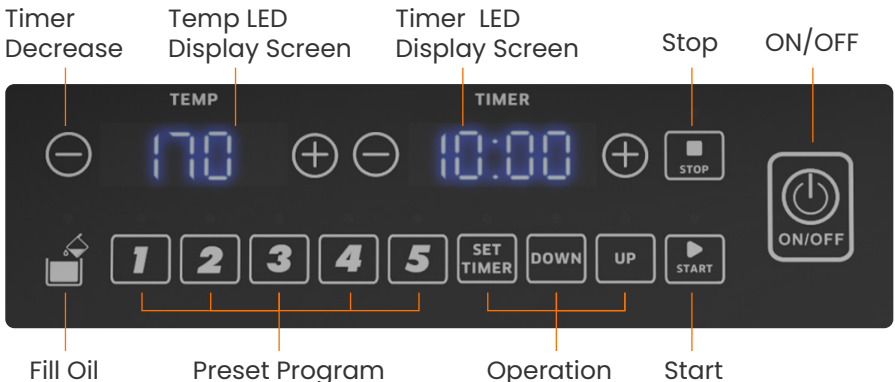
Exterior body AISI201
Interior AISI202.



IF3500S-AL



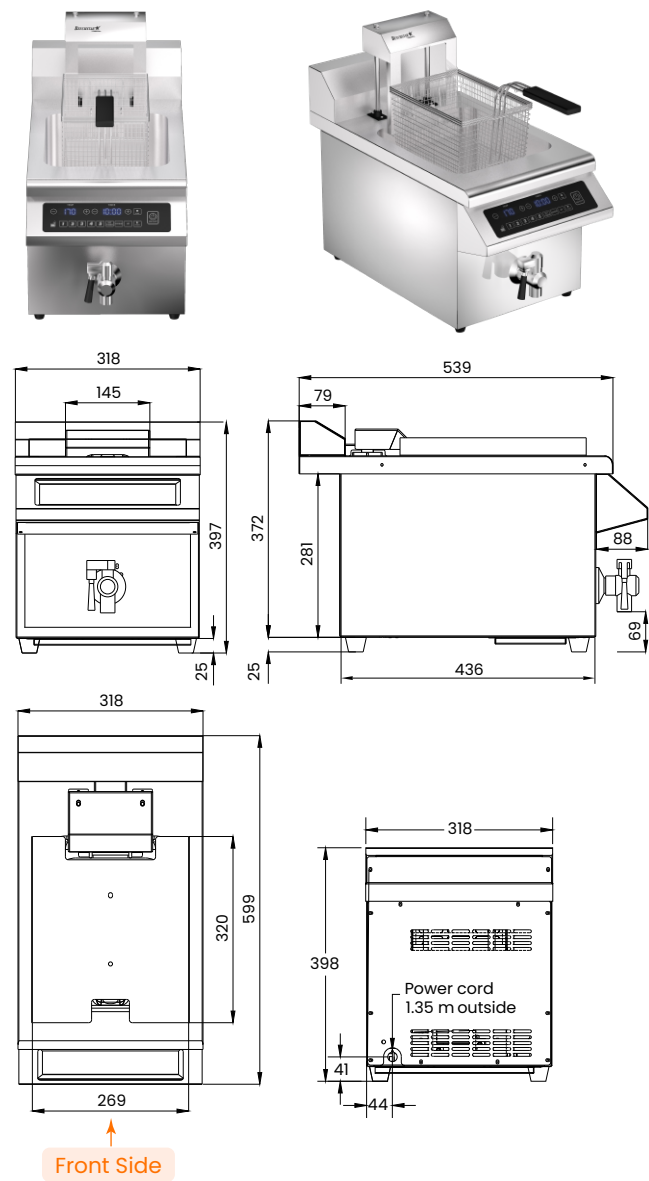
IF7000D-AL



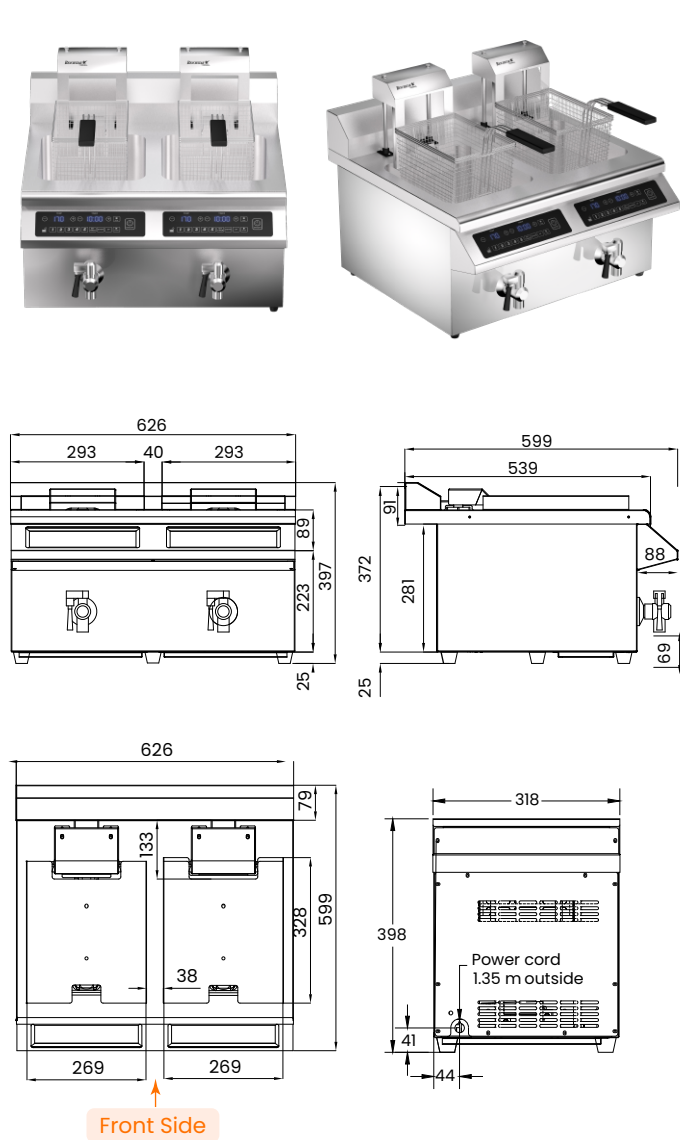
Product Summary



IF3000D-AL



IF7000D-AL



Code	Rated & Heating Power	Ingress Protection Class	Dimensions (W x D x H mm)	Weight (kg)	Power (kW/A)	Temperature Range	Preheating Time	Gross Capacity (L)	Net Capacity (L)
IF3000D-AL	3500W	IPX3	320x600x400	16.5	2.4/10	60 to 190°C	Tbc	12.4	8
IF7000D-AL	3500W+3500W	IPX3	625x600x400	26.5/30.5	2.4/10	60 to 190°C	Tbc	24.8	16

