Electric Auto Lift Fryer

Anyone Can Fry Well!

- Auto Lift
- Save Mode
- Menu Program

- Melt Function
- · Easy to Maintain
- Removal of Oil Tank







You Never Miss Timing with Auto Lift

The frying basket lifts up automatically when the set cooking time is up. Anyone can fry well and labor can be saved. The extension switch allows



you to adjust the frying condition.

Save Mode Prevents Oil Degradation

When the save switch is turned on or the fryer is not used for more than 30 minutes, the Save Mode turns on automatically to lower the oil temperature by 15°C and prevent oil degradation.

Storing of 10 Menu Items

Ten patterns of oil temperature and cooking time can be stored. Standard menu items can be cooked by just pressing the menu button.



Melt Function Enables Use of Solid Oil

Equipped with a melt function which melts solid oil such as lard gradually.

Easy-to-Maintain Heater with High Thermal Efficiency

The heater is placed inside the oil tank to heat oil evenly with high thermal efficiency. Also, the heater portion can be swung up for easy replacement of oil and cleaning.

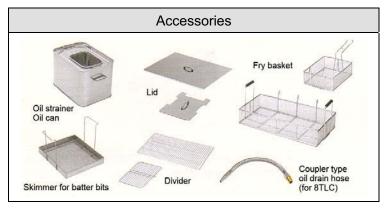


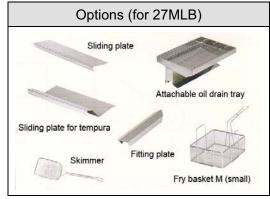
Oil Tank Can Be Removed for Table Top Type

The oil tank can be removed by swinging up the heater. (NEF-3TALC/-5TLC/-8TL)



Model	External Dimensions (mm)							\A/-:	
	Width	Depth	Height	Amount of Oil (ℓ)	Power Supply (50/60 Hz)	Power Consumption (kW)	Local Switch Capacity	Weight (Kg)	Accessories
MEF-3TALC	262	565	180	3	1φ100V	1.4	15A	15	Lid, divider, fry basket T, skimmer for batter bits
MEF-5TLC	390	565	180	5	1φ200V	2.2	15A	16.5	Lid, divider, fry basket 5TLC
MEF-8TLC	350	570	215	8	3φ200V	3.4	15A	18	Lid, divider, fry basket 8TC, skimmer for batter bits, oil drain hose
MEF-27MLC	650	735	800	27	3φ200V	9.85	30A	59	Oil can (small), oil strainer, lid, divider, fry basket M (large)







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