

Counter Top Electric Fryers

In demand throughout the day, your fryer has to be tough and utterly reliable. You need a fryer that produces crisp, golden foods, fried to perfection, plate after plate. Your reputation depends on it. That's why so many caterers choose Lynx 400. Don't let the compact dimensions fool you - the powerful Lynx 400 fryers punch well above their weight.

Rapid recovery assures maximum output, while accurate control thermostats deliver superb and consistent results. Fast draining chrome-plated wire mesh baskets and lids that protect oil when not in use come as standard. Easy cleaning is standard too, thanks to removable control heads and elements, tanks and batter plates. And fail-safe features include a high limit thermostat and an interlock, which cuts the power if the fryer head is not in place.

Single Tank

Ideal general purpose fryer

Single tank

Supplied with one basket

Power: 3 kW

Oil capacity: 4 liters

Output of chips per hour:

- 8 kgs/18 lbs (75 x 115g/4 oz portions) from frozen

- 11 kgs/23 lbs (90 x 115g/4 oz portions) from chilled

Recommended frying weight: 0.7 kg/1.5 lbs

315mm high x 270mm wide x 400mm deep



Lincat LDF Electric Fryer

Twin Tank

Twin tank model for greater output and versatility

Supplied with two baskets

Power: 2 x 3 kW (with two cables and plugs)

Oil capacity: 2 x 4 liters

Output of chips per hour:

- 17 kgs/37 lbs (150 x 115g/4 oz portions) from frozen

- 21 kgs/46 lbs (180 x 115g/4 oz portions) from chilled

Recommended frying weight: 0.7 kg/1.5 lbs per tank

315mm high x 540mm wide x 400mm deep



Lincat LDF2 Electric Fryer

Handy Frying Hints

Preheat your fryer before use • Use a good quality frying oil for best results • Do not exceed the recommended batch weights; small batches of fried food cook more quickly and absorb less oil • To prolong oil life, remove frying baskets and cover with lids when not in use • Remove food residues during use to reduce oil discoloration and flavour impairment • Filter the oil daily and top up regularly • Keep fryer and equipment clean – for convenience, tanks and batter plates are dishwasher safe

Silverlink 600 Counter-top Fryers

Silverlink 600 counter-top fryers are designed to produce a variety of fried foods with consistently succulent, crisp and golden results. These fryers offer highly efficient performance with a host of safety and easy-care features.

- Front mounted controls ensure safe working practice
- Hinging element with safety cut-out provides easy access to tank for cleaning
- Sturdy, rigid basket support allows fully laden baskets to drain into the tank
- High quality grade 304 stainless steel fryer tanks, fully welded to hobs for added strength and a smooth, easy-clean seamless finish
- Front drain taps with straight drainpipe for fast, easy drainage of oil - and no blockages
- Cool zone collects cooking debris - gives cleaner cooking results and saves money by prolonging the life of the oil
- Convenient twin electrical cables on DF66 twin tank model allow you to plug in to standard 15 amp sockets
- Thermostatic control with fail-safe top temperature cut-out maintains accurate oil temperature and ensures safe operation

Single Tank

Ideal general purpose fryer

Single tank

Supplied with one basket

Power: 3 kW (13Amps)

Oil capacity: 9 liters

Output of chips per hour:

- 8 kgs/18 lbs from frozen

- 12kgs/26 lbs from chilled

Recommended frying weight: 0.7 kg/1.5 lbs

335mm high x 300mm wide x 600mm deep



Lincat DF33 Electric Fryer

Twin Tank

Twin tank model for greater output and versatility

Supplied with two baskets

Power: 2 x 3 kW (with two cables and plugs with 13Amps each)

Oil capacity: 2 x 9 liters

Output of chips per hour:

- 17 kgs/37 lbs from frozen

- 24kgs/52 lbs from chilled

Recommended frying weight: 0.7 kg/1.5 lbs per tank

335mm high x 600mm wide x 600mm deep



Lincat DF66 Electric Fryer

Inclusive Accessories

- Heavy duty double nickel plated spun wire baskets
- Fryer batter plates
- Stainless steel lids - to prolong oil life
- Element lifting tool