



Electric Pressure Fryer – MDXZ-16

Product

The CNIX MDXZ-16 is a compact countertop pressure fryer designed for restaurants, snack bars, catering operations and small foodservice outlets. Pressure frying delivers crispy, golden-brown products while retaining moisture for tender and juicy results.

Featuring a 16-litre capacity, mechanical controls and automatic temperature and pressure regulation, the MDXZ-16 provides reliable performance in a compact and easy-to-operate design.



Overview

Model	MDXZ-16
Voltage	220-240V / 50Hz
Power	3 kW
Capacity	16 L
Temperature Range	90 - 190°C
Dimensions	520 × 397 × 500 mm
Net Weight	19 kg

Key Features

Construction	Food-grade stainless-steel construction for durability and hygiene
Control	Simple mechanical control panel for easy operation
Pressure Frying	Pressure frying technology produces crispy and juicy products
Safety	Four-fold explosion-proof protection system for safe operation
Heating System	External heating design for fast heat-up and recovery
Temperature Control	Automatic temperature regulation for consistent results
Applications	Suitable for chicken, wings, fish and other fried products
Efficiency	Compact footprint with high production capacity
Performance	Fast cooking times while maintaining product quality and moisture retention