



Electric Pressure Fryer – PFE-800

Product

The CNIX PFE-800 is a professional electric pressure fryer designed for QSR operations, restaurants, hotels and high-volume foodservice environments. Pressure frying reduces moisture loss during cooking, creating a crispy golden exterior while keeping products tender and juicy inside.

The fryer features computer-controlled temperature management, automatic pressure control and a built-in oil filtration system to ensure consistent product quality and efficient day-to-day operation.



Overview

Model	PFE-800
Voltage	3N~380V / 50Hz
Capacity	25 L
Temperature Range	90 - 190°C
Dimensions	460 × 960 × 1230 mm
Net Weight	135 kg

Key Features

Construction	Full stainless-steel body for maximum durability, hygiene and easy cleaning
Control	Computer-controlled operation with electronic temperature management
Pressure Frying	Automatic pressure regulation and exhaust control for consistent cooking results
Filtration	Integrated automatic oil filtration system reduces operating costs
Lid Assembly	Heavy-duty aluminium lid designed for intensive commercial use
Safety	Colour-coded pressure locking mechanism for safe and reliable operation
Mobility	Heavy-duty casters with brakes for easy movement and positioning
Versatility	Suitable for chicken, fish, ribs, potatoes, vegetables and other fried products
Applications	Ideal for QSR, restaurants, hotels and catering operations
Performance	Fast cooking times while maintaining product moisture and quality