

GRANDFRYER COUNTERTOP FRYER

NTT10E NTT10-2E

Compact & Lightweight
Efficient & Clean

Newly Launched! Small Size Big Power!



Band-shaped heating element



Cold oil zone design

Product Overview

GRANDFRYER Series Fryer are dedicated to providing customers with precise, energy-efficient and stable-tasting cooking solutions, so that operators can still be handy even during peak and multiple cooking tasks.

Product Feature

- All-stainless steel structure, safe and durable
- The brand-new anti-oil leakage drain valve design ensures clean draining and avoid contamination
- Integrated oil tank, significantly enhancing the sealing performance and increasing the structural strength
- Equipped with an intelligent control computer board, it can store 6 recipes
- Intelligent temperature control ensures the accuracy and stability of the oil temperature
- Low-power-density band-shaped heating element offer more uniform heat conduction and a longer lifespan
- Temperature control range: 195°F to 385°F (91°C to 196°C)
- The NTC temperature sensor probe has extremely high temperature measurement sensitivity and a fast response speed
- The heating tubes can be flipped over, ensuring thorough cleaning without dead corners and reducing hygiene risks
- When cooking is completed, a buzzer will remind you, completely solving the pain point of "forgetting to cook"
- The cold oil zone design prevents food debris from carbonizing and effectively extends the service life of the oil
- The safety pin design of the oil drain valve prevents mis-operation and avoids oil leakage accidents

Standard Configuration

- Fry Basket 1pc/vat
- 3/4" Straight-through oil drain valve
- High-temperature protection switch
- Anti-tilt switch
- Oil Drainage pipe

Optional accessories (Additional cost)

- Special basket
- Standard basket (size: 165x340x150mm)
- L-shapes cleaning brush
- Cleaning shovel
- Cleaning rod
- Fryer lid

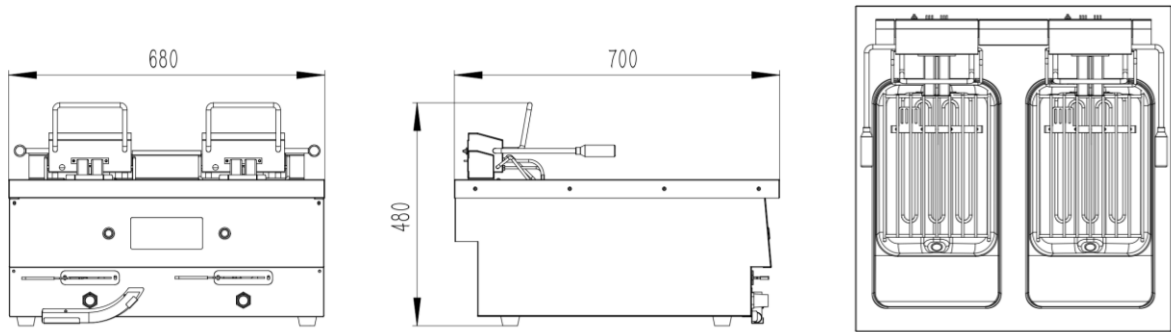


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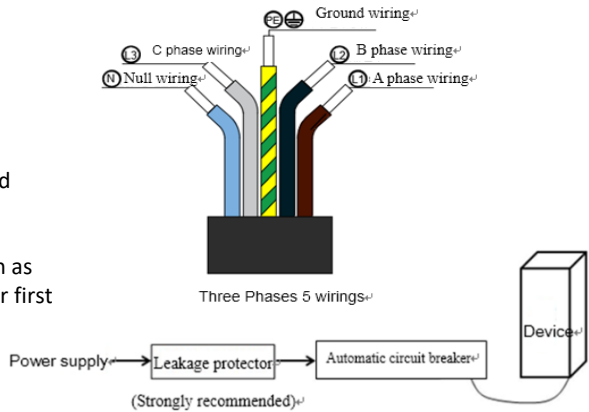
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Measurement: mm
Model: NTT10-2E



Installation Requirement:

- 1. Circuit breaker:
NTT10E – 16A for 380V/400V/415V 3PH. 25A for 220V/240V 3PH.
NTT10-2E – 25A for 380V/400V/415V 3PH. 25A for 220V/240V 3PH.
- 2. Leakage protector: Strongly recommend installing leakage protector, and leakage current action should be 30mA rating of the leakage protector, rated leakage action time should less or equal 0.1 s.
- 3. the power cord connection: three-phase 5 wires power supply connection as shown on the right. Please connect the fryer to the automatic circuit breaker first with a power cord, and then to the power supply.



Product Size			
Model	Product size	Cooking Area	Oil Capacity
NTT10E	350×700×480mm	257×340×60mm/vat	10L/vat
NTT10-2E	680×700×480mm		

Electric Power				
Model	Rated Voltage	Rated Power	Rated Current	Power Cord
NTT10E	380V 3N~ 50Hz	5.5kW	8.4A	YZW 5×1.5mm ² 5 wires cable
	400V 3N~ 50Hz	6kW	8.6A	
	240V 3~ 60Hz	6.5kW	15.6A	
NTT10-2E	380V 3N~ 50Hz	11kW	16.8A	YZW 3×4+2×2.5mm ² 5 wires cable
	400V 3N~ 50Hz	12kW	17.2A	
	240V 3~ 60Hz	13kW	31.2A	

Package Information (approx.)				
Model	Packing dimension (including pallet)	M.W.	G.W.	CBM
NTT10E	384×780×578mm WDXH	22.5kg	25kg	0. 18m ³
NTT10-2E	714×780×578mm WDXH	38.5kg	44kg	0. 32m ³

For packing information of other accessories please consult to the factory.

Reserved Space (mini.)	
Front	Side and back distance from flammables
Not require	150mm

