Commercial Pressure Fryer

Technical Data Sheet

Updated: 2026-10-14

The pressure fryer delivers fast, even and consistent cooking with capacity for 4 whole chickens, touchscreen control with 10 programs, automatic oil filtration and advanced safety systems.

Commercial Pressure Fryer

Electric

OTX-PRESSURE

Energy	Electric
DIMENSIONS	550x960x910
GROSS WEIGHT (kg)	170
Maximum oil capacity (L)	35
Total tank volume (L)	45
Cooking capacity	4 whole chickens
ELECTRICAL POWER (kW)	18
VOLTAGE (V)	380

Product description and features - Electric

16x9 touchscreen

Capacity: 25 - 30 chicken drumsticks or 40 - 50 wing drumettes

10 programs

3 mechanical thermostats and 1 electronic thermostat

Automatic pressure release system if pressure becomes trapped

Automatic oil filling

Total tank volume: 45 litres; maximum oil capacity: 35 litres.

1.5 mm top panel and 3 mm AISI 304 stainless steel tank

Clip-lock lid system

Audible and visual alert system

Automatic filtration system

Multifunction cooking system: depending on the food being cooked, the initially set temperature is reduced to ensure thorough, even cooking.

Commercial Pressure Fryer

Gas

OTX-PRESSUREG

Energy	Gas
DIMENSIONS	550x960x1000
GROSS WEIGHT (kg)	180
Maximum oil capacity (L)	35
Total tank volume (L)	45
Cooking capacity	4 whole chickens
THERMAL POWER (kW)	12
GAS CONSUMPTION (m^3)	1.2

Product description and features - Gas

16x9 touchscreen

Capacity: 25 - 30 chicken drumsticks or 40 - 50 wing drumettes

10 programs

3 mechanical thermostats and 1 electronic thermostat

Automatic pressure release system if pressure becomes trapped

Automatic oil filling

Total tank volume: 45 litres; maximum oil capacity: 35 litres.

1.5 mm top panel and 3 mm AISI 304 stainless steel tank

Clip-lock lid system

Audible and visual alert system

Automatic filtration system

Multifunction cooking system: depending on the food being cooked, the initially set temperature is reduced to ensure thorough, even cooking.

Operates with LPG or natural gas