



Adcraft Fry Basket, 12-1/8" x 6-1/4" x 5-5/16", in Orange (FBR-12651)

The perfect fit for casual eateries, food courts, and upscale restaurants, the Adcraft Fry Basket with orange Handle boosts efficiency in fast-paced kitchen environments. Featuring one-wire construction, the durable Nickel-plated fryer basket is crafted for long-time use, and the temperature-resistant orange handle offers safety and seamless integration into any color-coded kitchen. Ideal for larger air-fryer ovens, making French fries, onion rings, chicken wings, and multiple fried foods is a snap.

Dimensions

Product Dimensions

9.25" H x 6.50" W x 23.82" D

23.49 cm H x 16.51 W x 60.50 cm D

Product Weight

2.93 (lb)

Package Dimensions

23.8" x 6.5" x 9.3"

604.52 mm x 165.10 mm x 236.22 mm

Features

- Fry basket features nickel plated one-wire construction
- Measures 12-1/8" long x 6-1/4" wide x 5-5/16" deep
- Temperature-resistant orange handle provides enhanced safety
- Non-stick coating for easy cleaning
- Dishwasher safe and withstands busy commercial kitchen environments and withstands busy commercial kitchen environments
- Color-coded handle for easy reordering
- The front hooks allow you to remove a batch of food from the cooking oil and drain the excess oil
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- Ideal for preparing French fries, onion rings, chicken wings and various fried foods
- Crisper basket design provides heated air circulation for uniform crisping of food without the need for flipping

Certifications



Warranty

Manufacturers Defect Only

Contact Admiral Craft for warranty statement at support@admiralcraft.com or 877.672.7740

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