



FRIED PRAWNS

SEA BOSS FISH FRIES

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Special Delicious Fish Fries



www.seabossfries.in

SANDWICH MAKER MACHINE

Description :

A sandwich is a meal made of two or more slices of bread with a filling in between. The filling can be meat, cheese, vegetables, or other ingredients. The word "sandwich" can also be used as a verb to mean putting something between two other things or making something into a sandwich.



FRENCH FRIES MAKER MACHINE

Description :

French fries, side dish or snack typically made from deep-fried potatoes that have been cut into various shapes, especially thin strips. Fries are often salted and served with other items, including ketchup, mayonnaise, or vinegar.



FRIES MAKER MACHINE

Description :

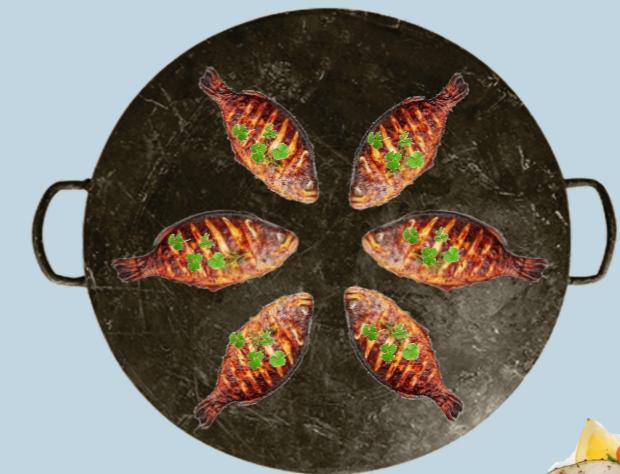
The fryer is made of stainless steel 304, using advanced international oil water mixed frying technology. Saving 50% oil and 40% electric and coal, with stainless steel, safe and health. Working principle of commercial fish fryer machine: Oil and water will layered automatically after mixed.



FISH TAWA AND OIL FRY

Description :

Fried fish is any fish or shellfish that has been prepared by frying. Often, the fish is covered in batter, before being fried and served, often with a slice of lemon. A small amount of batter is ladled onto a hot, greased tawa, spread into a thin circle, and fried for a very short time with oil or ghee until golden brown.



FRIES SHOP TABLE AND CHAIRS

Description :

A table is an item of furniture with a raised flat top and is supported most commonly by 1 to 4 legs. It is used as a surface for working at, eating from or on which to sit, especially for one person, usually having four legs for support and a rest for the back and often having rests for the arms.



FISH BARBEQUE MACHINE

Description :

Drizzle with oil and rub the oil all over. Place the fish onto the hot barbecue grill plate. Cover with the barbecue lid and allow to cook without moving for at least 10 minutes or until the skin is slightly charred and you can easily remove the fish from the grill without it sticking.

