

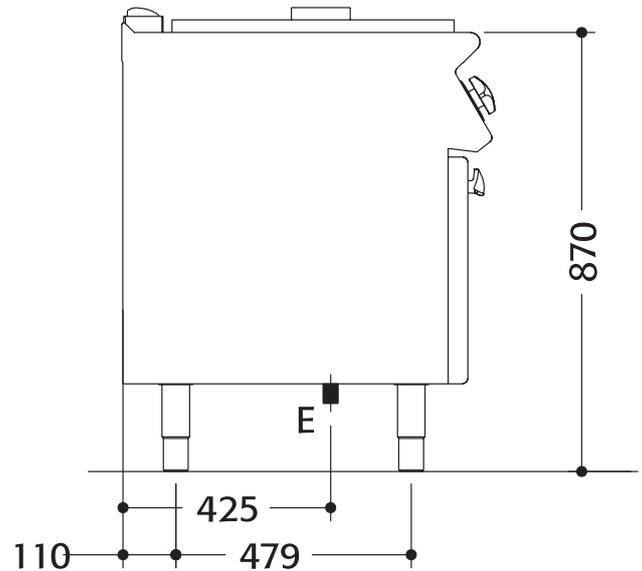
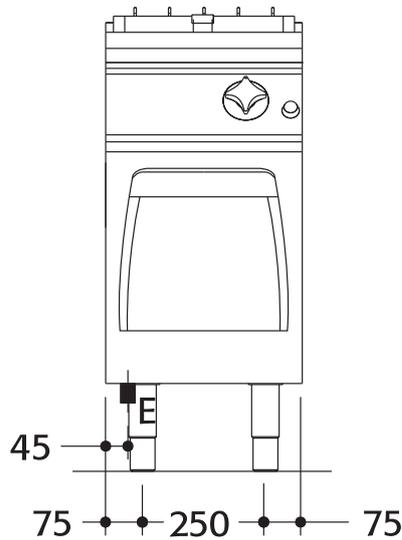
Single well electric fryer, constructed in AISI 304 stainless steel. 1.5 mm thick top, designed for back-to-back alignment without flue apertures. Deep drawn cooking well in AISI 304 stainless steel, with radiused internal corners. 15-litre well capacity. Well with wide front expansion zone for oil and foam and extended cold zone for collection of food particles. Heating by means of an armoured immersion-type heating element in AISI 304 stainless steel. The element can be rotated by over 90° to facilitate well cleaning. Activation of heating is signalled by an orange indicator led which lights up on the control panel. Temperature of oil in well controlled by mechanical thermostat, with adjustment from 100 to 185 °C. Safety thermostat with manual reset. Removable filter, basket, lid and catchment basin for drain tap supplied. Height adjustable feet in stainless steel (850 - 900 mm).

STANDARD FEATURES

- 1.5mm thick pressed stainless steel tops
- Modular design
- Interlocking device supplied with all units
- Removable filter, basket, lid and catchment basin for drain tap supplied

OPTIONAL FEATURES

- Castor kit
- Dual baskets



LEGEND

E = Socket

DIMENSIONS

External: 730D x 400W x 870H mm

TECHNICAL DATA

Power Supply: 400V 3NAC 50Hz (Lead & Plug not included)

Total Output: 12kW

SHIPPING DATA

Net Weight: 40kg

Shipping Weight: 49kg

Shipping Dimensions: 440W x 840L x 1100H mm

SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE.

