

Two well electric fryer, constructed in AISI 304 stainless steel. 2 mm thick stainless steel top for flush alignment without flue apertures. Deep drawn cooking wells in AISI 304 stainless steel, with radiused internal corners. 22+22-litre well capacity. Wells 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. IPX5 protection rating.

**STANDARD FEATURES**

- 2 mm thick pressed stainless tops
- IPX5 water protection
- Modular design
- Interlocking device supplied with all units
- Space at rear for connections

**OPTIONAL FEATURES**

- Castor kit
- Covers
- Dual baskets



**LEGEND**

E = Socket

**DIMENSIONS**

900D x 800W x 870H mm

**TECHNICAL DATA**

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

Total Output: 36kW

**SHIPPING DATA**

Net Weight: 88kg

Shipping Weight: 102kg

Shipping Dimensions: 1020W x 850L x 1100H mm

SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE.

