

Two 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 wells in AISI 304 stainless steel, with radiused internal corners. 10+10 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.



STANDARD FEATURES

- 1.5mm thick pressed stainless steel tops
- Modular design
- Interlocking device supplied with all units

OPTIONAL FEATURES

- Cabinet base and doors
- Hygienic cabinet base with pressed runners
- Refrigerated base
- 50mm stainless steel frame for worktop installed on refrigerated base or countertop

LEGEND

E = Socket

DIMENSIONS

External: 730D x 600W x 250H mm

TECHNICAL DATA

Power Supply: VAC400 3N 50Hz (Cable & Plug not included)

Total Output: 18.00kW

SHIPPING DATA

Net Weight: 39kg

Shipping Weight: 47kg

Shipping Dimensions: 840W x 640L x 550H mm

SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE.

