



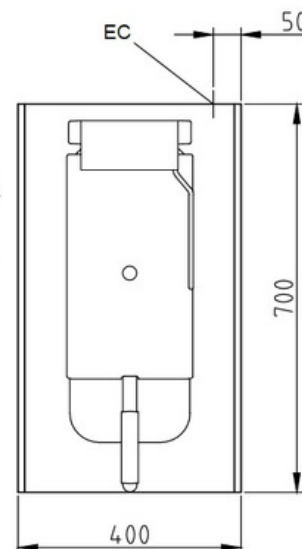
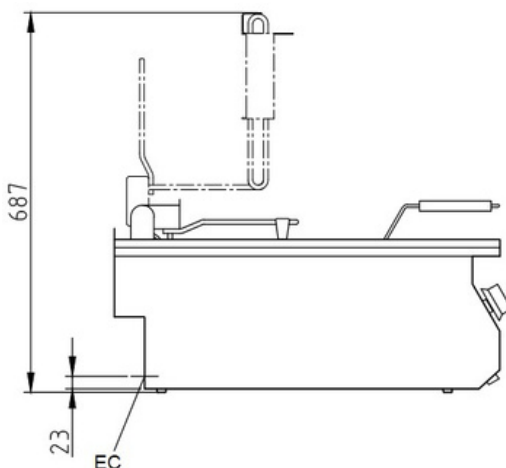
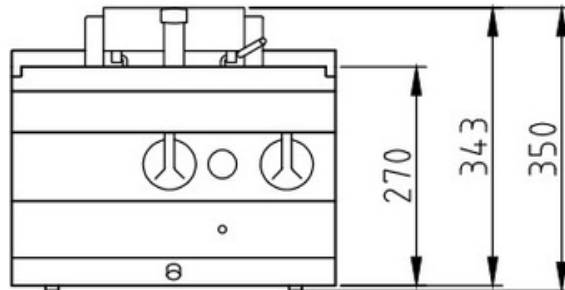
For deep frying, frying of starch and albuminous products in a fat bath.

Product Advantages:

- Min. 6.5 L – Max 12.5 L oil.
- Surface load of heating elements 3.7 W/cm².
- Housing made completely of chrome nickel steel (1.4301) / (304).
- Appliance height only 270mm; more space in substructure.
- U-shaped connection channel, flush with top plate; tightly fitted to the substructure, for maximum hygiene.
- Deeper, cool zone under the heating elements collect all loose particles e.g. breadcrumbs.
- Frying basin 180 x 400 x 235 mm deep.
- Temperature control by precision thermostats with control lamp, main switch and safety temperature limiter

Installation requirements:

- Electrical supply provided by customer.



Technical Data:

Width x Height x Depth (mm)	400 x 270 x 700 mm
Effective area	1
Dim.: effect. Area (mm)	180 x 400mm, 235mm deep
Connected load (electrical) (kW):	6.0
Voltage (V) / EC:	415 3 phase AC
Recommended fuses (A):	3 x 20
Nominal Capacity (L):	12.5
Gross weight (kg):	27
Heat emission latent (W):	4200
Heat emission sensitive (W):	540
Type of protection:	IPX4

