

### ELECTRIC FRYER - 10+10 L - COUNTERTOP



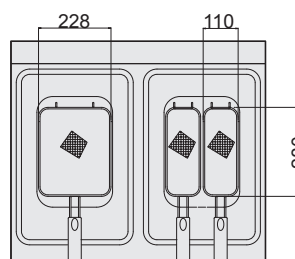
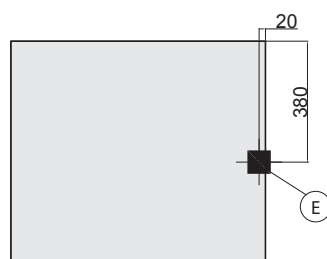
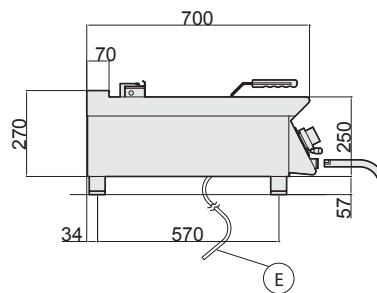
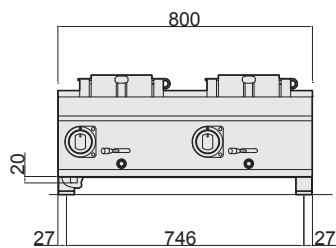
- External paneling in stainless steel
- Work surface in AISI 304, 1.2 mm thick
- Electric fryer with 2 tanks in AISI 304, with rounded corners and moulded bottom for thorough cleaning
- Moulded work surface with front raised edges to collect any oil overflow or foaming
- Heating with heating elements in AISI 304 stainless steel positioned inside the tank and liftable to facilitate cleaning of the tank itself
- The tank oil temperature is controlled by a mechanical thermostat with regulation between 100°C and 195°C
- Equipped with manual reset safety thermostat
- Bulbs protected against accidental impact
- Fryer equipped with removable underlying grids for basket support, baskets and lids
- Oil drainage through a chrome pipe located on the control panel
- Single tank dimensions 238x345 mm with 10+10 L capacity
- Ergonomic control panel with controls tilted toward the operator
- Indicator lights to monitor the correct operation of the appliance
- Height-adjustable stainless steel feet

#### TECHNICAL SPECIFICATIONS

Dimensions (mm)	800x700x250
Volume (m <sup>3</sup> )	0,80
Weight (kg)	55

#### ELECTRICAL CONNECTION

kW	20
Power supply	VAC 400/3N 50/60Hz
Cold water inlet	



- Ⓐ water fill
- Ⓒ hot water fill
- Ⓔ electrical input
- Ⓕ cold water fill
- Ⓖ gas inlet
- Ⓗ water drain