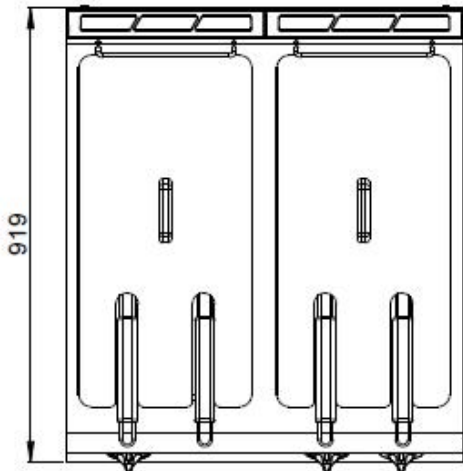
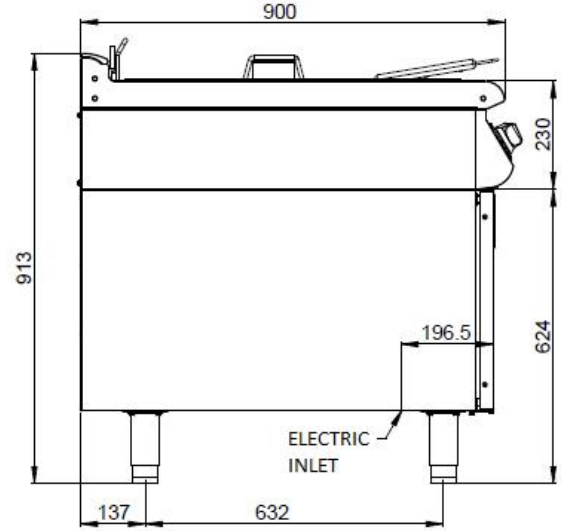
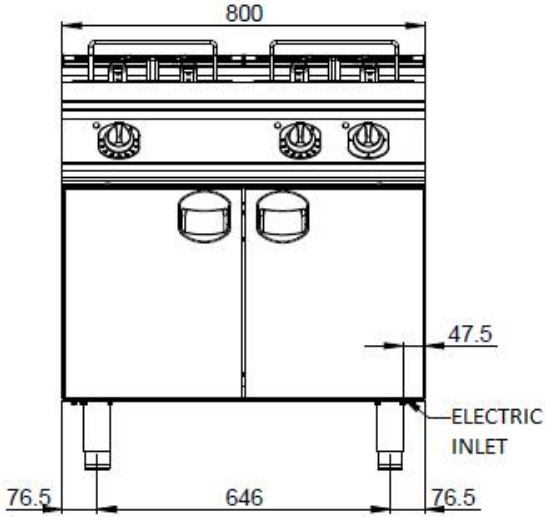


9FE20

1 MODUL ELECTRIC CABINET DEEP FAT FRYER



GENERAL FEATURES

- Deep Fat Fryer
- Perfect 900 line, 1 module, with cabinet,
- 2 tanks, 2 baskets,
- Manufactured of 18/8 Cr-Ni finished s/s sheet,
- Wire baskets suitable for frying process, coated with tin according to the health conditions and handle with protection against heating,
- Optionally stainless basket,
- Each one of tanks can be control with two different control system,
- Tilting heating elements for easy cleaning and maintainance and positioned for an homogeneous distribution of heat,
- Safety system stops the operation when the resistances are lifted,
- Main switch for the supply or stopping of the power,
- Thermostatically temperature control between 100-180°C ,
- All of the electric control devices in conformity with the international standards,
- Limit safety thermostat stops power supply in case of danger,
- Ends of the thermostats contacting with oil made of Cr-Ni,
- 3/4" ball valve underneath for discharging the oil from the well,
- It is manufactured with cabinet as standart. Cabinet is manufactured from stainless stell. Cabinet doors are with plastic holder,
- Either on a cupboard for multi-purpose use or on a cantilever for installation of island type.
- Adjustable feet of stainless stell pipe , carrier sheet is 2 mm aluminized sheet.

TECHNICAL SPECIFICATION

Total Power	36	kW
Electric Inlet	380/400	V
Oil Capacity	36	Lt.
Patato Capacity	40	Kg/h
Cablo Cut	5x6	mm ²
Palett+Box Measures	822x937x1006	WxDxH