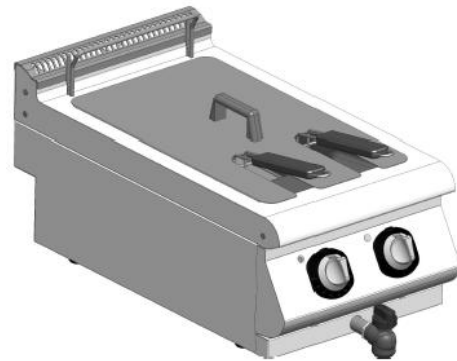
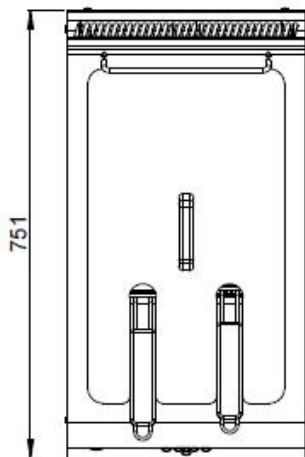
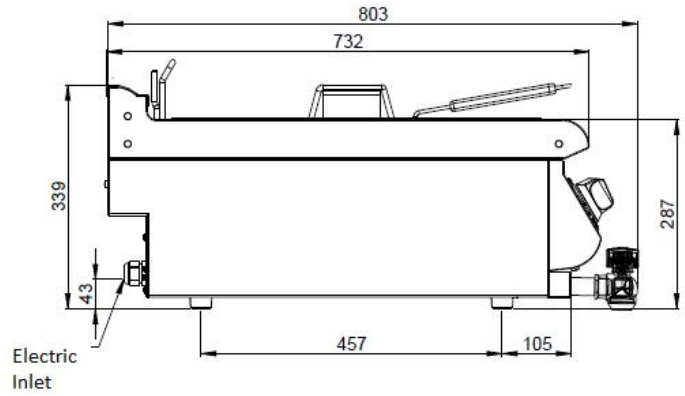
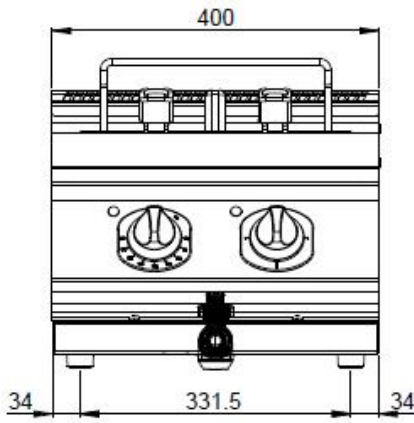


## 7FE10S

### ½ MODULE ELECRTRIC COUNTER TOP FRYER



## GENERAL FEATURES

- Deep Fat Fryer
- Perfect 700 line, 1/2 module, counter top,
- Single tank, 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,
- 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,
- Plastic feet.

## TECHNICAL SPECIFICATION

Total Power	12	kW
Electric Inlet	380/400	V
Oil Capacity	16	Lt.
Potato Capacity	15	Kg/h
Cablo Cut	5x2,5	mm <sup>2</sup>
Palett+Box Measures	422x772x577	WxDxH