

Family
COOKING EQUIPMENT STAR 70

Section
SERIES ELECTRIC DEEP FAT FRYERS

Model
NF74E15

Code
CR0599220

15 LITRE SINGLE WELL ELECTRIC FRYER.

Single well electric fryer, constructed in AISI 304 stainless steel. 15/10 thick top, designed for back-to-back alignment without flue apertures. Deep drawn cooking well in AISI 304 stainless steel, with radiused internal corners. 15-litre well capacity. Well 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. Height adjustable feet in stainless steel.



Technical data

Width mm:	400	Internal dim. oven mm:	
Depth mm:	730	Oven capacity:	
Height mm:	870	Oven power kW:	
Weight kg.:	48.00	Qty heating zones:	12 kW
Volume m ³ :	0.40	Plate dim. mm:	
Power supply:	VAC400 3N 50Hz	Dim. heating zone mm:	
Gas power kW:		Qty tank:	1
Electric power kW:	12.00	Tank dim. mm:	
		Tank capacity l:	15

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Legend

(E) Socket 1: Connection supply terminal floor level (+100mm). Spare cable 1500mm

(E) Socket 2:

(G) Gas:

(AD) Softened water:

(AF) Cold water:

(AC) Hot water:

(S) Draining:

(FR) In e out freon:

(V) Steam:
