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Electric fryer basin in "Y" 2x 15 liters, external elements on cupboard

E17/F30A8-N

Friteuses

Descriptions

mm (L x W x H)	800 x 700(730) x 850/920
kW	20
Weight	101 kg
Voltage	400/3N 50-60Hz
Volume m3	0.75 m ³

Product details

- Dimensions of the basins 240x380xh505 mm.
- Oil capacity, min 13 liters, max 15 liters.
- 2 chromed baskets, dimensions 225x325xh125 mm.
- Made of 304 stainless steel, "Top" pressed thickness 15/10th, adjustable stainless steel feet (150/200 mm), waterproof "IPX4".
- Y-shaped deep-drawn tank with rounded corners, equipped with a cold zone. Made of AISI 304 stainless steel. Drain tap (ball valve). Stainless steel cover as standard.
- Electric heating of the "Y" shaped tank, by radiant elements, placed under the tank, regulation from 105°C to 185°C, safety thermostat.
- Appliances built in compliance with current standards (CE)

The +

ADVANTAGE:

• Y-shaped deep-drawn tank with rounded corners, heating elements outside the tank.

