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Electric fryer, 1 basin 10 liters -Top-

E60/F10-3T

Friteuses

Descriptions

mm (L x W x H)	300 x 600 x 280/400
kW	7.5
Weight	20 kg
Voltage	400/3N 50-60Hz
Volume m3	0.13 m ³

Product details

- Tank dimensions 250x370xh210 mm.
- Quantity of oil in use, min. 9 litres, max. 10 litres.
- Chrome-plated steel basket, dimensions 230x255xh110 mm.
- Made of stainless steel AISI 304, adjustable levellers.
- Deep-drawn" bowl in stainless steel AISI 304 with all internal corners rounded for easy and hygienic maintenance, provided with a cold zone, the (ball) drain cock of the bowl is placed on the front of the appliance. A chromium-plated steel wire grid is placed inside the bowl to retain impurities. Stainless steel cover.
- Electric heating by means of stainless steel armoured (protected) resistors immersed in the tank. Rear tilting of the resistance block, regulation from 100°C to 180°C by thermostat.
- Unit built in compliance with all the standards (CE) in force.