

**PROMO****👍 BEST CHOICE**

## Electric fryer 1 basin 10 liters -Top-

**E65/F10-4T**

Friteuses

### Descriptions

mm (L x W x H)	400 x 650 x 280/380
kW	7.5
Weight	25 kg
Voltage	400/3N 50-60Hz
Volume m <sup>3</sup>	0.18 m <sup>3</sup>

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## Product details

- Dimensions of the basin 250x370xh210 mm.
- Oil capacity, Min. 9 lit. Max. 10 lit.
- Chromed basket, dimensions 220x300xh110 mm.
- Manufactured in stainless steel 18/10 AISI 304.
- Seamless submerged basin in stainless steel AISI 304 with rounded corners for a simple and hygienic maintenance, equipped with cold zone, (bullet) outlet tap of the tub is served frontally. Delivered with chromed sieve grid of steel wire that retains the impurities to lengthen the quality and the duration of life of the deep-frying oil. Cover executed in stainless steel.
- Electric heating through armoured resistances in stainless steel, immersed in the tub, tumbling resistances to simplify the cleaning of the tub, temperature regulation through a thermostat between 100°C and 180°C.