

Cod: 109550010932721

## Electric fryer 1 basin on cabinet capacity 20 lt S/90 40x90x85h cm with electronic controls



### Description

Stainless steel frame. Handles made of athermal material with functional screen printing on the edge. Double-walled door and sturdy handle. Oil heating by means of high-power stainless steel heating elements, immersed in the oil and easily tilted for easy cleaning. Powerful and quick action of the heating elements to prevent the temperature from dropping when the product is put into the tank. 20-litre tank in 18/10 stainless steel made by cold moulding and equipped with electronic board with class J thermocouple, which allows temperature regulation between 90°C and 190°C. Safety thermostat with manual reset. The melting cycle ensures electronic control of the oil heating intermittently programmed both during the oil heating phase and during the temperature maintenance phase with pulses of up to 100° to prevent overheating of oil and machine. The use of such a system in normal operation ensures proper oil temperature management and avoids dangerous thermal stress. AISI 304 2 mm thick stainless steel moulded tank and bowl with rounded edges sloping towards the drain hole connected to a stainless steel bowl to collect the oil. Moulded worktop and bowl for easy cleaning. Stainless steel front, side and rear panelling. Stainless steel bowl and filter supplied. Stainless steel baskets and bowl covers supplied. Laser-cut top finish to ensure a "head-to-toe" matching of tops and binding of tops to

each other. Height-adjustable stainless steel feet.

### **Dimensions**

Dimensioni esterne	400x900x850 mm
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### **Technical data**

Alimentazione	Electric
Capacità	20 Lt
Peso	51 kg
Potenza Elettrica	18 kW
Voltaggio	400 V

### **Standard equipment**

In dotazione	Bacinella, filtro in acciaio, cesti e coperchi.
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