

Cod: 109550014202012

Electric fryer 1 basin on cabinet capacity 15 lt with electronic controls 40x70x85h cm



Description

Stainless steel frame. Non-thermal material knobs with functional serigraphy on the edge. Double-walled door and sturdy handle. Oil heating by stainless steel heating elements, immersed in the oil and easy to tilt for easy cleaning. 15-litre tank equipped with electronic board with class J thermocouple, allowing temperature regulation between 100°C and 190°C. Manual reset safety thermostat. The melting cycle ensures electronic control of the oil heating with programmed intermittence both during the oil heating phase and during the temperature maintenance phase with pulses up to 100° to prevent overheating of oil and machine. The use of such a system in normal operation ensures proper oil temperature management by avoiding dangerous thermal stress. Stainless steel 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	400x700x850 mm
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Technical data

Alimentazione	Electric
Potenza Elettrica	15 kW
Temperatura d'esercizio	+100 +190 °C
Voltaggio	400 V

Standard equipment

In dotazione	1 cesto e 1 coperchio vasca
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