

Cod: 109550024332016

2 basin electric fryer on cabinet capacity 15+15 litres with electronic controls 80x70x85h cm



Description

Electric 2-bowl fryer, stainless steel construction. Knobs made of athermic material with functional screen printing 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. Two 15-litre tanks, each equipped with electronic board with class J thermocouple, allowing temperature regulation between 100°C and 190°C. Safety thermostat with manual reset. 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. Lasercut 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	800x700x850 mm
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Technical data

Alimentazione	Electric
Materiale	stainless steel
Peso	68 kg
Potenza Elettrica	30 kW
Temperatura d'esercizio	+100 +190 °C
Voltaggio	400 V

Standard equipment

In dotazione	2 cesti e 2 coperchi
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