

Electric counter top deep fat fryers



General characteristics

- Control by thermostat (60 °C to 195 °C).
- Safety thermostat. Safety switch for assembly.
- Removable shielded heating elements in stainless steel.
- Pilot light for heating.

	MODEL	CODE	BASKETS	TANK CAPACITY (L)	ELECTRIC POWER (KW)	VOLTAGE	DIMENSIONS (MM)	€
	FE-4	19004652	1	4	3,00	230 V - 1+N	175x485x270	-
	FE-6 - TRI	19004713	1	6	4,50	400 V - 3+N	265x485x270	-
	FE-6 - MONO	19004709	1	6	4,50	230 V - 1+N	265x485x270	-
	FE-8 - TRI	19004728	1	8	6,00	400 V - 3+N	355x485x270	-
	FE-8 - MONO	19004749	1	8	6,00	230 V - 1+N	355x485x270	-

Electric freestanding deep fat fryers



General characteristics

- Removable shielded heating elements in stainless steel.
- Pilot light for heating. Cold zone.
- Control by thermostat (60 °C to 195 °C).
- Lower cabinet.
- Drainage cock.

	MODEL	CODE	BASKETS	TANK CAPACITY			POWER (KW)	DIMENSIONS (MM)	€
				TOTAL	OIL	COLD ZONE			
	FE-18	19005130	1	18	12	6	9,00	355x520x850	-
	FE-25	19005404	1	25	17	8	12,70	430x585x850	-