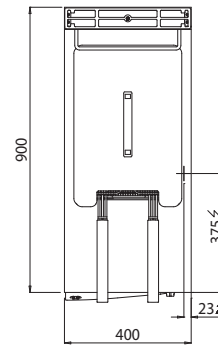
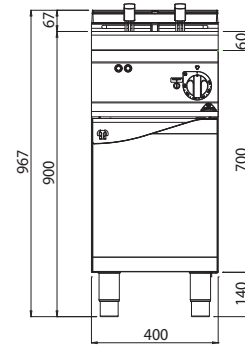


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|---------|----------------|-----------------------------|--------------|---------------------|---------|
| | | | | | |
| Lt 22 | mm 306 x 460 | mm 135 x 400 x 150 h (x2) | V 230V 3 ~ | kW 18 (SE9F22-4M) | Kg 46 |



STANDARD
 n. 2 MEZZI CESTI - n. 2 TWIN BASKETS - n. 2 DEMI PANIERS - n. 2 HALBKÖRBE
 OPTIONAL
 9C 22L CESTO UNICO - FRYER'S BASKET - PANIER POUR FRITEUSE - FRITEUSE'S KORB (mm 240 x 400 x 150 h)
 V3/A VOLTS 220 - 240 3~ (Cod. 13515500)

TECHNICAL AND FUNCTIONAL FEATURES

Worktop from AISI 304 stainless steel of 20/10 thickness, front and side panels from AISI 304 stainless steel and Scotch Brite finishing. Incoloy stainless steel resistances positioned directly in the tank that can be tilted vertically to make cleaning operations easier. Safety device to cut power supply with resistances in vertical position. High precision electric thermostat temperature control. AISI 304 stainless steel tank with large rounded edges and wide cold zone below the resistances to decant the residual. The top with rounded edges integrates a board to rest baskets; it is slightly inclined to favor oil draining. Spherical draining tap positioned in the compartment controlled by an athermic handle and with steel collection tray.