



	Lt	10
	mm	340 x 225 x 200 h
	mm	275 x 200 x 110 h
	TOT. kW	6 (E7F10-4B, E7F10-4M)
		230V 3



STANDARD

1P DX 1 whole basket - Tank protection net / Door with pressed handle of 20/ 10 thickness for cabinet versions /

OPTIONAL

CE210 Model with 2 twin-baskets /
V3A Volts 220 - 240 3~(E7F10-4B; E7F10-4M)

E	connessione elettrica / electric connection / branchement électrique / Elektrischer Anschluss	230V 3	kW 6
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TECHNICAL AND FUNCTIONAL FEATURES

Front panels made of AISI 304 Stainless steel. Pressed and rounded tank equipped with long lasting special rotating resistances made of Incoloy stainless steel; they can reach the operational temperature in very short time increasing oil savings to 60%. The frying system maintains the organoleptic characteristics of the oil which allows for a healthier production and furthermore, limits the required oil changes giving further savings. The resistance rotation makes cleaning operations easier. Adjustable thermostat up to 190 °C with control facility, safety thermostat and manual restart. Average frying time of 4 minutes. Pre-heating time of 4-5 minutes (from 20 to 190 °C). Maximum output 25 kg/h (E7F10-4B, E7F10-4M), 30 kg/h (E7F10-4BS, E7F10-4MS). Adjustable feet (cabinet version).

