





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

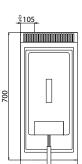
> connessione elettrica / electric connection / Ε branchement électrique / Elektrischer Aschluss

230V 3

kW 6

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).



400

