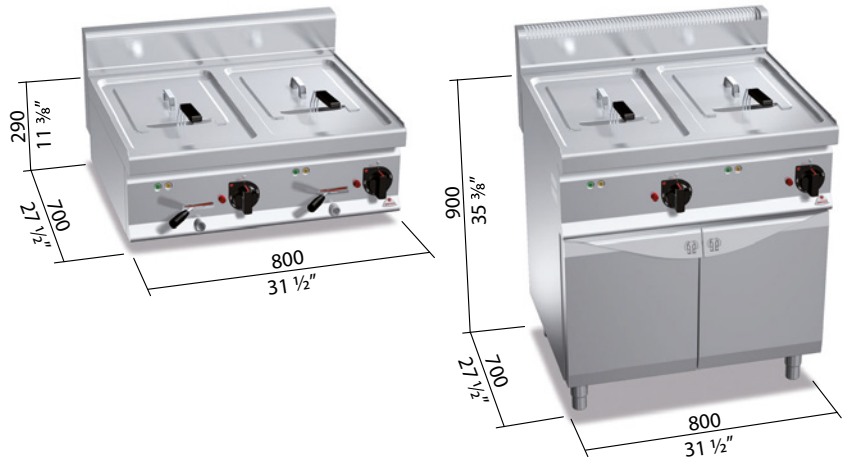




	Lt	10+10
	mm	340 x 225 x 200 h (x2)
	mm	275 x 200 x 110 h (x2)
	TOT. kW	6x2 (E7F10-8B, E7F10-8M)
		230V 3



STANDARD

2P 400 2 whole baskets - Tank protection net / Doors with pressed handle of 20/ 10 thickness for cabinet versions

OPTIONAL

- CE210 Model with 2 twin-baskets /
- CE410 Model with 4 twin-baskets /
- V3B Volts 220 - 240 3ϕ E7F10-8B; E7F10-8M

E	connessione elettrica / electric connection / branchement électrique / Elektrischer Anschluss	230V 3	kW 6x2
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TECHNICAL AND FUNCTIONAL FEATURES

Front panels made of AISI 304 Stainless steel. Two pressed and rounded tanks equipped with independent controls and 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 4-6 minutes (from 20 to 190 °C). Maximum output 50 kg/h (E7F10-4B, E7F10-4M), 60 kg/h (E7F10-4BS, E7F10-4MS). Adjustable feet (cabinet version).

