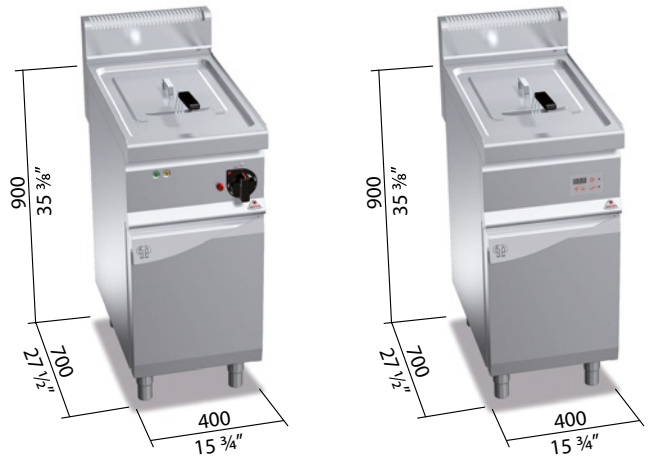




	Lt	18
	mm	402 x 302 x 295 h
	mm	345 x 265 x 150 h
	TOT. kW	13,5 (E7F18-4M, E7F18-4MEL)
		230V 3



STANDARD

1 whole basket, tank protection/het /
 1P DX Door with pressed handle of 20/ 10 thickness
 Electronic controls / Cod. 18505200 / Cod. 18505400

OPTIONAL

CE218 Model with 2 twin-baskets /
 V3A Volts 220 - 240 3(E7F18-4M)

E	connessione elettrica / electric connection / branchement électrique / Elektrischer Anschluss	230V 3	kW 13,5
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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 4-6 minutes (from 20 to 190 °C). Maximum output 30 kg/h(E7F18-4M, E7F18-4MEL), 35 kg/h (E7F18-4MS, E7F18-4MSEL). Adjustable feet (cabinet version).

