

Mod. E9F22-4M Cod. 20515500 V3-A
 Mod. E9F22-4MS Cod. 20515600



MAXIMA 900

FRYERS

	L	22	
	mm	306 x 460 x 295 h	
	mm	260 x 400 x 150 h	
	TOT kW	18	(E9F22-4M)
		22	(E9F22-4MS)
	VOLT	380-415 V3N~ 50/60 Hz	
	Kg	55	



STANDARD

Cesto unico / One basket / Panier entier / Groß Korb

OPTIONAL

9CE2/22 2 mezzi cesti / 2 twin baskets / 2 demi paniers / 2 Halbkörben

V3/A Volt 220 - 240 3~ (Mod. E9F22-4M)

CARATTERISTICHE TECNICHE E FUNZIONALI

Piano di lavoro e pannelli frontali in acciaio inox AISI 304. Resistenze in acciaio inox in-

direttamente all'interno della vasca, ribaltabili in posizione verticale per facilitare le oper-

Dispositivo di sicurezza per il disinserimento dell'alimentazione elettrica con resistenze in p-

Controllo della temperatura tramite termostato da 80 a 190 °C con rilevazione più accurata grazie ai sensori

posti all'interno della vasca. Spia di linea e spia di raggiungimento temperatura.

Vasca in acciaio inox AISI 304 con ampi bordi arrotondati e ampia zona fredda, sottostante le resistenze, per

la decantazione dei residui. Il piano, dai bordi arrotondati, incorpora una superficie per l'appoggio dei cesti

leggermente inclinata che favorisce lo scarico dell'olio. Rubinetto di scarico a sfera, situato all'interno del

vano, comandato da maniglia con impugnatura a sfera. Cassetto di raccolta in acciaio.

controllata dalla raccolta in acciaio.

Worktop and front panels made of AISI 304 stainless steel. 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. Temperature control through a thermostat from 80 to 190 °C with a more precise temperature

detection, thanks to the sensors positioned in the tank. Power indicator and temperature light. 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 a handle with a spherical knob. Spherical draining tap

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E connessione elettrica - electric connection 380-415 V3N~ kW 18E9F22-4M
 branchement électrique - Elektrischer Anschluss kW 22E9F22-4MS

TECHNICAL AND FUNCTIONAL FEATURES

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