



	Lt	10
	mm	225 x 340 x 200 h
	mm	255 x 205 x 110 h
	kW	6 Mod. E6F10-3B / E6F10-3M
	kW	9 Mod. E6F10-3BS / E6F10-3MS
	230V 3	



STANDARD
Cesto intero, rete di protezione in vasca / whole basket, tank protection net / panier entier, filet de protection dans la cuve / Ganzer Korb, Wannenschutzgitter

OPTIONAL 2 half basket version
 C 2/8-10 Ve
 1P300 DX door with pressed handle of 20/10 thickness for models with cabinet

V3/A VOLTS 220 - 240-3(Cod.E6F10-3B - E6F10-3M)

E	connessione elettrica - electric connection branchement électrique - Elektrischer Anschluss	230V 3	kW 6	E6F10-3B
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TECHNICAL AND FUNCTIONAL FEATURES

Basin bottom and front panels made of AISI 304 stainless steel.
 Pressed and rounded basin equipped with long-lasting special rotating heating elements made in Incoloy stainless steel; they can reach the operational temperature in a very short time, increasing oil savings up 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. System to rotate the heating elements to make clearing operation easier.
 Control of set temperature up to 190 °C by thermostat and safety thermostat with manual restart.
 Average frying time is 5 minutes. Pre-heating time is 6 minutes (from 20 to 190 °C).
 Adjustable feet (model with cabinet).

