





## **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

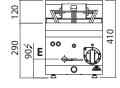
C 2/8-10 Ve

1P300 DX  $\,$  door with pressed handle of 20/10 thickness for models with cabinet

VOLTS 220 - 240-3(CodE6F10-3B - E6F10-3)M V3/A

> connessione elettrica - electric connection 230V 3 Ε branchement électrique - Elektrischer Aschluss

kW 6 E6F10-3B



## **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).

