

Electric Fryers

10 Litre single well electric fryer

NEFE72110

700 line

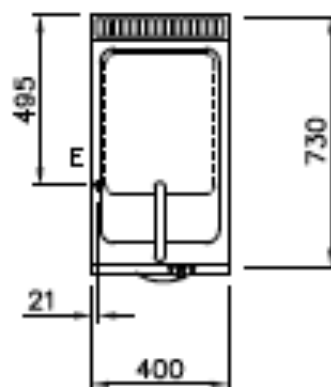
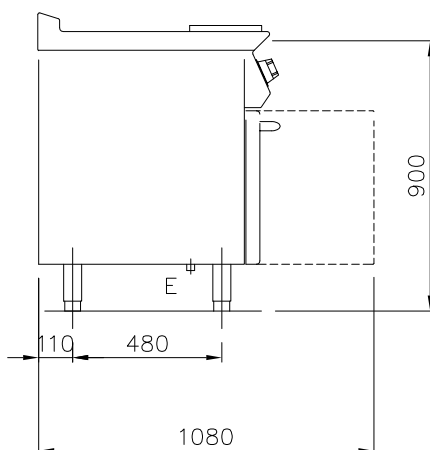
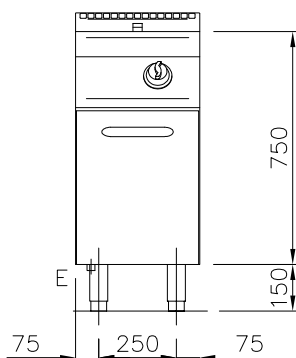
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IDEAS. WELL DONE

Single well electric fryer, constructed in Aisi 304 stainless steel. Stainless steel 15/10 top without flue apertures. Deep drawn cooking well in Aisi 304 stainless steel, with radiused internal corners. 10 litre well capacity. Well with wide front expansion zone for oil and foam and extended cold zone for collection of food particles. Heating by means of an armoured immersion-type heating element in Aisi 304 stainless steel.

The element can be rotated by over 90° to facilitate well cleaning. Activation of heating is signalled by an orange indicator led which lights up on the control panel. Temperature of oil in well controlled by mechanical thermostat, with adjustment from 100 to 185 °C. Safety thermostat with manual reset. Removable filter, basket, lid and catchment basin for drain tap supplied. Height adjustable feet in stainless steel.



Width mm.:	400
Depth mm.:	730
Height mm.:	900
Weight kg.:	-
Volume m³:	0,4
Voltage: El.	VAC400-3N 50/60 Hz
PowerkW.:	9
Gas Power (kw):	-



NOTE

- All dimensions reported on the drawing are meant with finished tiled-floor and side walls
- Main gas connections must be provided of closing gate device
- Mass connections must not use welded tubes
- Gas connections must be settled according to current rules in the country
- Electric connections must be provided of safety switch and a minimum exit wire of 1,5 meter length (except where otherwise required in the drawing) - All sockets must be built according to safety-rules in force. Suited for humid room and settled with necessary plug
- All electric connections must be provided of main switch

E = Electric

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