

## ELECTRIC FRYER 2 WELLS 9+9 L DIGITAL CONTROLS

18-10 Stainless Steel structure, 20/10 mm thickness top. Pressed wells sealed into top, generously covered with drain zone. Under cabinet, side walls, bottom in a single radiused piece with insulated hinged doors and heat-resistant chromium-plated handles. Delivered with 1 basket/each well. Electronic circuit board for control and display temperature 0-190°C, melting and 100°C hold function programming, sound alarm.



<i>Control panel</i>	digital	<i>Energy Control</i>	Pre-Setting for remote control of power peaks
<i>Liter each well</i>	9	<i>Power supply</i>	Electricity
<i>Product fitting up</i>	with integrated undercompartment	<i>Productivity</i>	30 kg/h french fries
<i>Well quantity</i>	2		

### Technical Data

<i>Working voltage</i>	400V 3N~ / 230V 3~ / 50-60 Hz	<i>Net Weight</i>	120 kg
<i>Gross Weight</i>	140 kg	<i>Electric Power</i>	14,6 kW
<i>Dimensions</i>	80x110x72 cm	<i>Packing</i>	130x86x118 cm