modular

Client _____ Quantity _____

Project _____ Position _____

FUN 600

Model: F60/60FRESE/2V10/T **Cod:** MP01292121002



Technical data

Modularity:	Top
Dimension (mm):	600x600x300
Total eletric power (kW):	15
Nr. Wells:	2
Well litres 1:	10
Well litres 2:	10
Well dimensions 1 (mm):	244x364x169
Well dimensions 2 (mm):	244x364x169
Electric power (V):	380-415
Ampere (A):	23
Phases:	3N
Cable section (mmq):	5G4
Frequency (Hz):	50-60
Net volume (m3):	0,108
Packing dimensions (mm):	676x695x630
Gross weight (kg):	34
Gross volume (m3):	0,296

Features

Working top:	Made of AISI 304 stainless steel with a thickness of 8/10 mm
Type of heating:	Direct
Knobs:	Knobs are made from a sturdy heat-resistant polymer blend
Heating:	Tilting heating elements for efficient cleaning

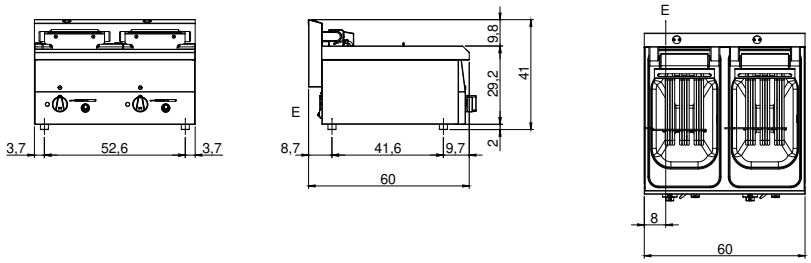
In order to constantly offer the best possible products we reserve the right to make changes on technical specifications without incurring any obligation for equipment previosly or subsequently sold.

modular

Electric fryer, ECO version, 2 wells
10+10 liters, top

Electric fryer, eco version, 2 vats capacity 10 lt.+10 lt. The top and the vats are made of entirely AISI 304 stainless steel; covering in AISI 430 stainless steel thickness 8/10; bottoms and internal parts in anti-corrosion material (aluminised sheet metal). Equipped with drain tap located on the control panel and elbow with safety insertion for removal of oil from tub. Equipped with shielded heating elements which can be tipped for cleaning and which are controlled by a thermostat with a range of use from 100°C to 190°C, main switch, safety thermostat and indicator lights to show proper operation. Capacity of each vat 10 litres. Each vat is provided with 1 basket GN 1/1 with thermoplastic handle and 1 vat filter. Total power 15 kW. Electrical power supply V AC 400+3N 50÷60 Hz.

Technical draw



E: Electric power

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