modular

Client _____ Quantity _____

Project _____ Position _____

FUN 650



Model: F65/70FRES/2V10/T **Cod:** MP01292122001

Technical data

Modularity:	Top
Dimension (mm):	700x650x300
Total eletric power (kW):	18
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):	27,5
Phases:	3N
Cable section (mmq):	5G4
Frequency (Hz):	50-60
Net volume (m3):	0,137
Packing dimensions (mm):	776x776x636
Gross weight (kg):	37,5
Gross volume (m3):	0,383

Features

Working top:	Made of AISI 304 stainless steel with a thickness of 10/10 mm
Type of heating:	Direct
Knobs:	Knobs are made from a sturdy heat-resistant polymer blend and are equipped with liquid anti-leakage washer
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.

Electric fryer, 2 wells 10+10 liters, top

Electric fryer, 2 tubs capacity 10+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 AISI 430 steel; internal reinforcements made of anti-corrosion material (aluminised sheet metal). Equipped with ball cock located on control panel and safety insertion elbow for extracting oil from the vat. Pressed tubs in 18/10 stainless steel with rounded corners. Heated by means of 3 shielded heating elements which can be tipped up for cleaning. Temperature controlled by thermostat from 100-180° C. Main switch. Safety thermostat. 2 baskets 30x22x11h. cm. with thermoplastic handle and 1 vat filter provided. Vat capacity 10+10 lt. Dimensions of each vat 250x370x210h. mm. Indicator lights to show electrical power supplied and heating elements in operation. Total power 18 kW Electrical power supply V AC 400+3N 50÷60 Hz.

Technical draw

E: Electric power

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