

Client \_\_\_\_\_ Quantity \_\_\_\_\_  
Project \_\_\_\_\_ Position \_\_\_\_\_

## FUN 650

Model: F65/70FRES/2V10/T

Cod: MP01292122001



### Technical data

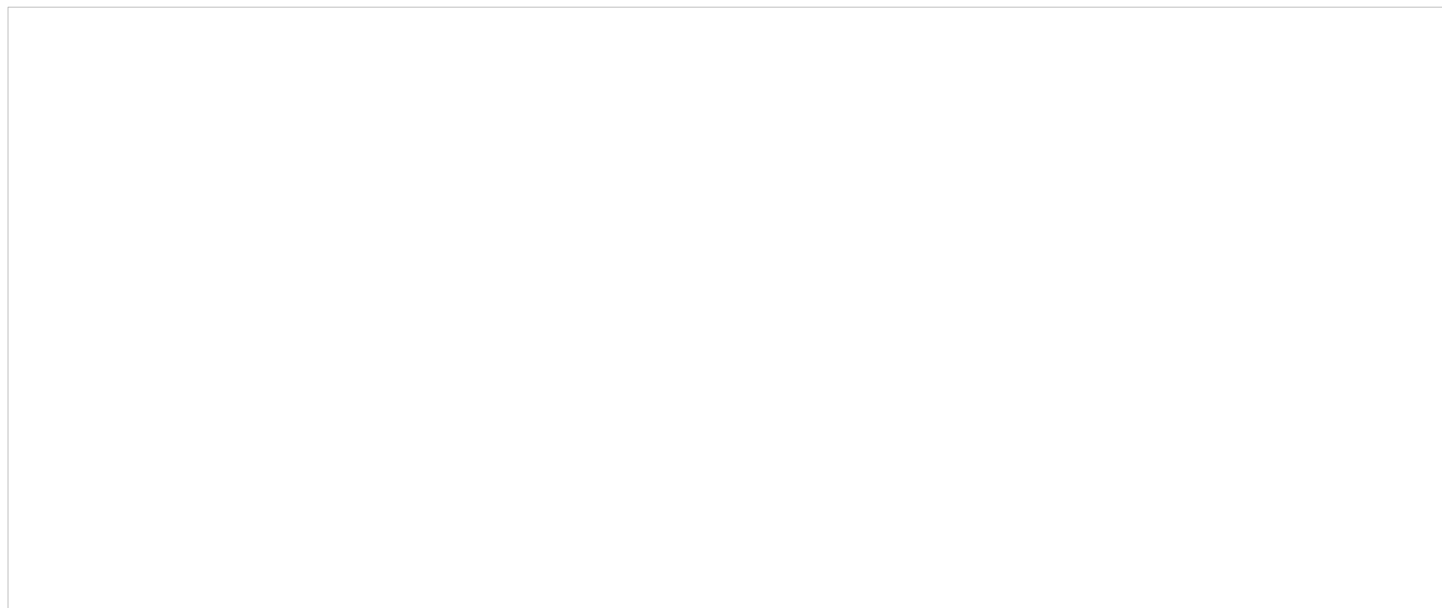
Modularity:	Top
Dimension (mm):	700x650x300
Total electric power (kW):	18
Nr. Wells:	2
Well litres 1:	10
Well litres 2:	10
Well dimensions 1 (mm):	244x364x169
Well dimensions 2 (mm):	244x364x169
Electric power (V):	380-415
Ampere (A):	27,5
Phases:	3N
Cable section (mmq):	5G4
Frequency (Hz):	50-60
Net 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

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