

Characteristics

External dimensions : 1000 x 1000 x 900
 Stainless steel top 18.10 planetary planetary brushed finish
 Top thickness : 3 mm
 body 1 mm in planetary brushed stainless steel
 Structure : 2 mm in stainless steel
 Stand with composite feet of 150 adjustable in height
 folded front edge radius 20 mm
 Back edge forming a chimney cover
 Front without any visible screw

Top

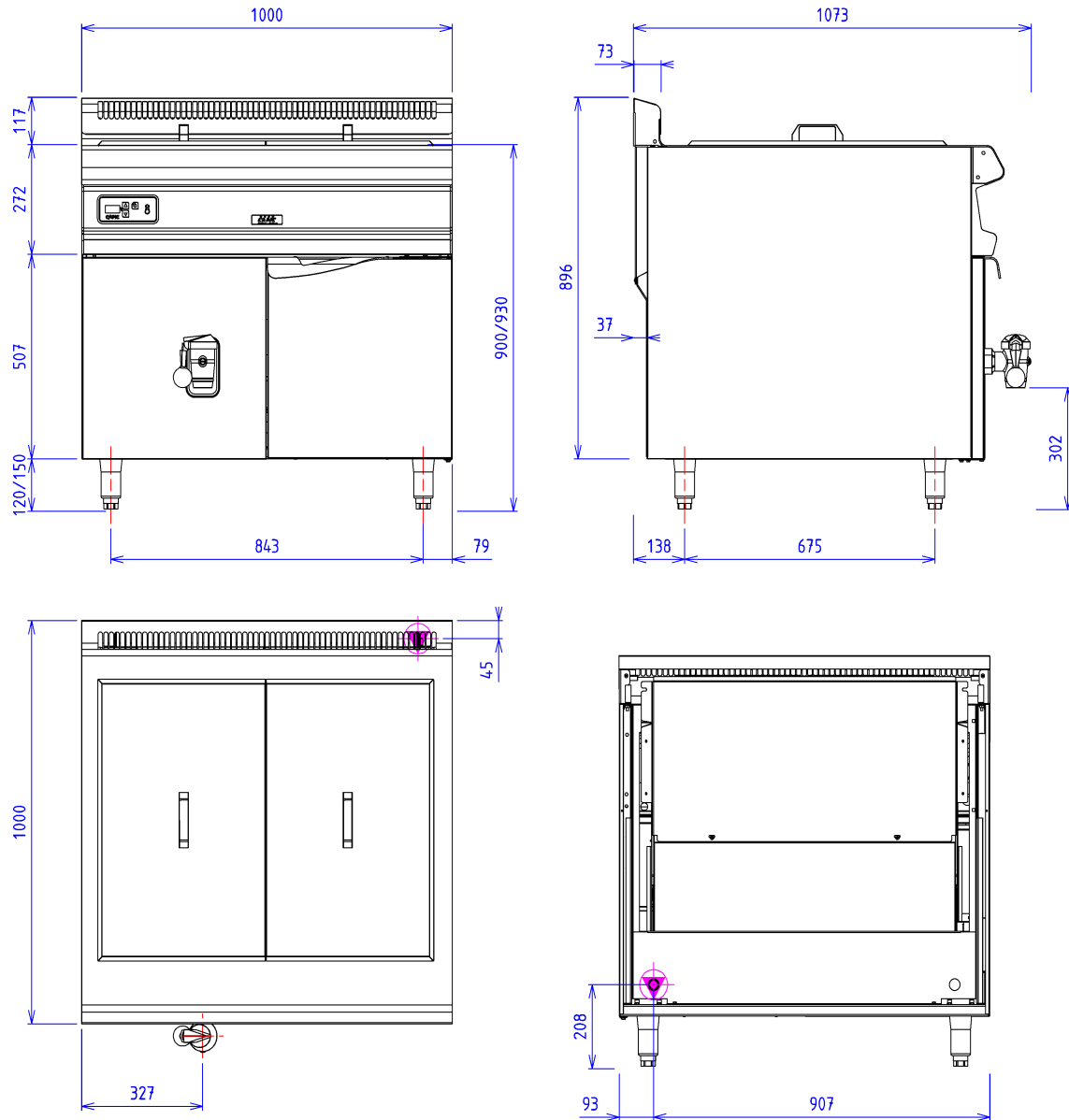
Stainless steel tank 90L useful, thickness 20/10
 Power : 64 kW
 Output : 90 kg/h frozen fries 6x6
 Thermostat 100-180°C positive security 220°C
 Digital control with oil melting system
 Heating by 4 submerged nozzles and torch burners
 Electric ignition
 Security pilotlight and thermocouple
 Tank with cold zone + 40/49 drain
 2 stainless steel baskets dimensions : 370x550x200

Base unit

Construction in stainless steel 18.10
 Structure 2 mm
 body 1 mm
 Front without any visible screw
 Double skin door

Options :

right silo and transfer system to add to 1 fryer 3085 (X010306)
 silo gauche et system transfert en complement de 1 frit. 3085 (X010307)
 central silo + transfer system to add to 2 fryers 3085 (X010309)
 4 polyamide wheels (2 brakes) / steel frame for front unit (X087007)
 2 1/2 basket 310x120x180 replace gr. panier (612/815) (X010202)



GAS



Gas power : 64kW

Gas connection : 20/27 MALE TAPERING

Gas appliances complying with standard NF EN 203.EN 437

Gas Directive 90/396 / EEC

ELECTRIC



Electric power : 0.10kW

Elec Réserve : - Elec fitting : 230V SINGLE

Electrical devices standard to the norm EN 60-335