

Model: EF2/40**Description:** Electric fryer with 2 basins - capacity 2 x 7,5 litres**Code: 0103915332****Approval seal: CE****Conformity EN: 60335****Protection degree: IPX4****Energy supply: electric****External dimensions BxTxH: 400 x 850 x 850 mm****Installation:**

- On feet
- On plinth

Nominal capacity electric: 15,0 kW**Voltage: 400V 3N ~****Quantity of the basins: 2****Basins capacity: 2 x 7,5 litres****Lower section: closed with wing door****Execution:**

- Panelling in stainless steel (AISI 304)
- Satinated surface treatment "Scotch Brite"
- Deep set tops in stainless steel, 1,2 mm thick
- Adjustable feet in heights between 150 and 200 mm
- Deep set basin in stainless steel (AISI 304) with rounded edges and corners
- Cover in stainless steel

Features:

- Use and regulation of the temperature from 110° to 190°C through electromechanical thermostats
- Melting level
- Heating elements in INCOLOY 800
- Heating elements hinge centrally located on a column (hygienic execution)
- Completely swing out heating elements with automatic block (without strap) in tilted position
- Automatic switching off of the heating elements during their tilting
- Safety thermostat adjusted at 230°C
- Big running over
- Drain cock with spherical valve
- Strong straps for the hanging up of the frying baskets
- In series 2 baskets with ergonomic, heat isolated handles; residual sieve
- In series oil container

Control panel:

- Clearly arranged control and regulation elements at the front side
- Control lamp "appliance on" and indication of the reached set temperature
- Regulation of the temperature independently for each basin
- Button with division in °C

Hourly capacity: max 20 kg for raw pommes frites for each basin**Special execution and optimal against supplementary price**

- One piece top without welded joints (hygienic execution)
- Hand rail