

Model: EF2/45**Description:** Electric deep fat fryer with 2 basins of 7,5 liters**Code:** 0103915043 (EF2/45-BF)
0103915042 (EF2/45 On feet or plinth)**Marking: CE****Protection degree:** IPX5**Overall dimensions of appliance body WxDxH:** 450 x 920 x 595/750 mm**Possibilities of installation:**

- On feet
- On concrete plinth covered with ceramic tiles on site
- Cantilevered version: a) wall-mounted; b) central assembly, one or two sides

Electric connected load: 15,0 kW**Voltage:** 400 V 3 N ~ 50/60 Hz**Number of basins:** 2**Nominal pan capacity:** 2 x 7,5 liters**Combinable with a base unit:** no**Execution:**

- Panelling in stainless steel (AISI 304)
- Satin finish "Scotch Brite"
- Deep-drawn cooking top in stainless steel (AISI 304), 1,2 mm thick with rounded edges and corners for an easy cleaning
- Deep drawn well in stainless steel (AISI 304) with coved inside corners
- Cover in stainless steel (AISI 304)
- Front cover strip with rounded edge at the front side, 2 mm thick in stainless steel (AISI 304) fitted in one piece without joints on the whole length of the cooking suite
- All external screws in stainless steel (AISI 304)
- Waterproof hygienic connection between the adjacent appliances for a perfect hygiene

Equipment:

- Continuously adjustable regulation of the temperature from 110° to 190° C through an electromechanical thermostat with contactors
- Solid fat melting
- „Longlife“ heating elements in INCOLOY 800
- Heating hinge centrally located on a column (hygienic version)
- Completely swing-out heating elements with automatic block (without strap) in tilted position
- Automatic shutdown of the heating elements when tiled
- Safety thermostat preset at 230° C
- Large foam expansion area, 10,5 liters for each pan
- Large-sized full port drain ball valve 1" for each pan
- Sturdy basket bar holder for oil drainage
- Accessory as standard: 2 baskets with ergonomic, heat resistant handle, sieve for residues
- Possibility of connection to an energy consumption optimization arrangement as standard
- Oil recovery container as standard
- Appliance completely cabled, therefore contactors on site are not necessary

Control panel:

- Front mounted ergonomic and easily accessible control and regulation elements
- Temperature regulation independent for each pan
- White indicator light showing that the appliance is in operation (power "on" light)
- Yellow control lamp (thermostat lamp)
- Control lamps mounted flush with the control panel
- Control knob with graduation in ° C

Supporting structure: heavy-duty frame in stainless steel (AISI 430), completely welded by means of a robot**Hourly capacity:** max. 20 kg for row pommes frites for each pan**Special execution and optional items at extra cost:**

- Hand rail
- One-piece top without welding, covering different individual appliances in a linear cooking suite (hygienic version)