

K4EFGP1020

ELECTRIC FRYER DOUBLE TANK 20+20 lt.



PRODUCT DESCRIPTION

Stainless steel frame. Athermic thermoset plastic knobs with useful screen printed edges. Double-skinned door and sturdy handle. Oil heating obtained through **powerful stainless steel heating elements**, immersed in oil and easily **tilting** for easy cleaning operations. Powerful and quick-activating heating elements, so to avoid oil cooling when pouring food in tank.

Two cold-stamped 20 lt. stainless steel 18/10 tanks provided with a thermostat, which enables the temperature to be regulated between 100°C and 190°C. Manually-reactivating safety thermostat.

2 mm-thick AISI 304 stainless steel tanks with rounded edges sloping towards the drain spout that is connected a stainless steel oil container.

Moulded work surface and tank for easy cleaning. Stainless steel front, side and back panels.

Standard equipped with stainless steel oil container with filter. **Standard equipped** with stainless steel baskets and tank lids.

Laser-cut work top finishing for "head-to-head" matching and binding fastening.

Height-adjustable stainless steel legs.

Accessories available **on demand**.

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Ярославль (4852)69-52-93



TECHNICAL SPECIFICATIONS

Width: 800 mm

Depth: 900 mm

Height: 850 mm

Weight: 89 kg

Volume: 0.99 m³

Electrical power: 36.00 kW



K4EFEP1020

ELECTRIC FRYER DOUBLE TANK 20+20 lt. - ELECTRONIC CONTROLS



PRODUCT DESCRIPTION

Stainless steel frame. Athermic thermoset plastic knobs with useful screen printed edges. Double-skinned door and sturdy handle. Oil heating obtained through **powerful stainless steel heating elements**, immersed in oil and easily **tilting** for easy cleaning operations. Powerful and quick-activating heating elements, so to avoid oil cooling when pouring food in tank.

Two cold-stamped 20 lt. stainless steel 18/10 tanks provided with an **electronic board with J-class thermocouple**, which enables the temperature to be regulated between 90°C and 190°C. Manually-reactivating safety thermostat.

The **fat melting cycle** ensures the programmed intermittent electronic control of oil heating both while heating up oil and while keeping it warm thanks to pulses up to 100°, so to avoid oil and appliance overheating. Using the melting cycle ensures the right oil temperatures and prevents dangerous thermal stress.

2 mm-thick AISI 304 stainless steel tanks with rounded edges sloping towards the drain spout that is connected to a stainless steel oil container.

Moulded work surface and tank for easy cleaning. Stainless steel front, side and back panels.

Standard equipped with stainless steel oil container with filter. **Standard equipped** with stainless steel baskets and tank lids.

Laser-cut work top finishing for "head-to-head" matching and binding fastening.

Height-adjustable stainless steel legs.

Accessories available **on demand**.



TECHNICAL SPECIFICATIONS

Width: 800 mm

Depth: 900 mm

Height: 850 mm

Weight: 89 kg

Volume: 0.99 m³

Electrical power: 36.00 kW



K4EFGP0520

ELECTRIC FRYER SINGLE TANK 20 lt.



PRODUCT DESCRIPTION

Stainless steel frame. Athermic thermoset plastic knobs with useful screen printed edges. Double-skinned door and sturdy handle. Oil heating obtained through **powerful stainless steel heating elements**, immersed in oil and easily **tilting** for easy cleaning operations. Powerful and quick-activating heating elements, so to avoid oil cooling when pouring food in tank.

Cold-stamped 20 lt. stainless steel 18/10 tank provided with a thermostat, which enables the temperature to be regulated between 100°C and 190°C. Manually-reactivating safety thermostat.

2 mm-thick AISI 304 stainless steel tank with rounded edges sloping towards the drain spout that is connected a stainless steel oil container.

Moulded work surface and tank for easy cleaning. Stainless steel front, side and back panels.

Standard equipped with stainless steel oil container with filter. **Standard equipped** with stainless steel baskets and tank lids.

Laser-cut work top finishing for "head-to-head" matching and binding fastening.

Height-adjustable stainless steel legs.

Accessories available **on demand**.



TECHNICAL SPECIFICATIONS

Width: 400 mm

Depth: 900 mm

Height: 850 mm

Weight: 51 kg

Volume: 0.56 m³

Electrical power: 18.00 kW



K4EFEP0520

ELECTRIC FRYER SINGLE TANK 20 lt. - ELECTRONIC CONTROLS



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Stainless steel frame. Athermic thermoset plastic knobs with useful screen printed edges. Double-skinned door and sturdy handle. Oil heating obtained through **powerful stainless steel heating elements**, immersed in oil and easily **tilting** for easy cleaning operations. Powerful and quick-activating heating elements, so to avoid oil cooling when pouring food in tank.

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