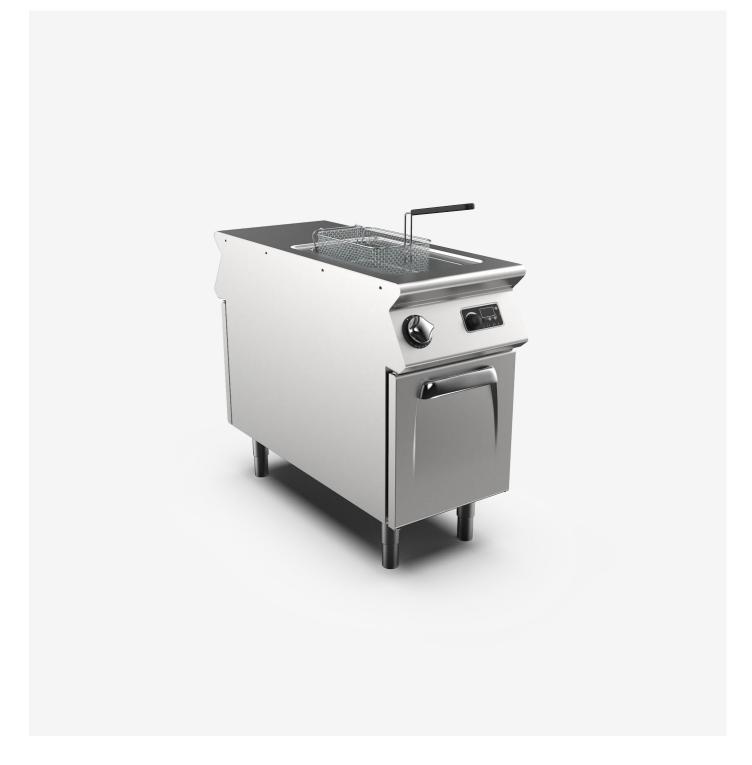


RANGE CODE MODEL FUNCTION

MI - IIO CRI3O629O NFIO4EI5K Fryers

ITEM

Pass through single pan electric fryer 15 litres with electronic controls







RANGE CODE MODEL FUNCTION

MI - IIO CRI3O629O NFIO4EI5K Fryers

ITEM

Pass through single pan electric fryer 15 litres with electronic controls

DETAILS





RANGE CODE MODEL FUNCTION

MI - IIO CRI3O629O NFIO4EI5K Fryers

ITEM

Pass through single pan electric fryer 15 litres with electronic controls



TECHNICAL SPECIFICATIONS

WIDTH (mm):	450
DEPTH (mm):	1100
HEIGHT (mm):	870
WEIGHT (Kg):	54
VOLUME (m ³):	O.5
EL. POWER (kW):	12
VOLTAGE:	VAC400 3N
COOKING ZONES N°:	1
TANK DIM. (mm):	220x520x300(h) mm
TANK N°:	CAPACITY (L): 15
IP GRADE:	IPX5
TEMP. RANGE (°C):	100-185

DESCRIPTION

One-piece electric fryer on cabinet, with electronic temperature control, made of AISI 3O4 stainless steel. Top in 2O/IO pressed stainless steel with anti-overflow front edge, prearranged for head joint with hermetic gasket supplied. Pressed cooking tank made of AISI 3O4 stainless steel, with rounded internal profile. Tank capacity Lt.I5. Tank equipped with a large front basin for the expansion of oil and foam and a large cold area for the collection of cooking residues. Heating obtained by means of an armoured resistance in AISI 3O4 stainless steel, positioned inside the tank and rotatable by more than 90° to facilitate the cleaning of the tank itself. Oil temperature in the tank adjustable from IOO to I85°C. 3 digit display, MELTING cycle. Thermostat for heating control with geometry of protection against water infiltration, equipped with integrated pilot lights for immediate visualization of operation. Fryer equipped with safety thermostat with manual reset that intervenes in case of overheating. Removable filter, basket, lid and manifold for the drain valve included. Degree of protection against water IPX5. Equipment equipped with height-adjustable stainless steel feet.



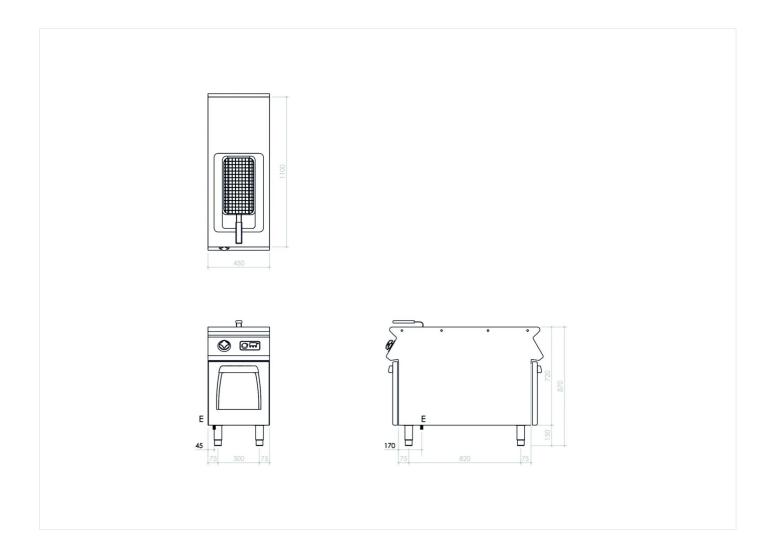


RANGE CODE MODEL **FUNCTION**

MI - 110 CRI3O629O NFIO4EI5K **Fryers**

ITEM

Pass through single pan electric fryer 15 litres with electronic controls



INSTALLATION SPECIFICATIONS

(E) Electrical Connection: VAC4OO 3N 5OHz

