



FE7207M

8+8 Litre MELTING ELECTRIC FRYER.



Unit made of steel throughout
 1.2mm thick pressed top
 Height-adjustable steel feet
 Steel tanks with rounded corners and pressed bottom for ease of cleaning
 Top with anti-drip edge
 Wide cool zone in the bottom for collecting cooking debris
 Chrome-plated cast brass draining tap for oil drainage in the oil collector (fitted with filter) situated in the base
 Heating elements protected by a pull-out chrome-plated grid
 Highly efficient stainless steel armoured heating elements with lift-up mechanism for ease of cleaning of tank
 Bulbs protected for knock resistance
 The "melting" versions have precision electronic controls that gradually take the fat to the pre-set temperature guaranteeing high performance and productivity.

The "melting" system provides for:
 -low temperature drop when introducing the load
 -fast temperature recovery
 -more efficient use and longer life of the oil

Features:

- 1 basket per tank in case of half module
- 3 baskets on single module (2 half- and one single basket)
- 1 oil collector for each appliance

General technical data

Dimensions: (mm)

400x700x900

Volume: (m³) **0,5**

Weight: (Kg) **62**

Electrical connection

kW **14**

Power supply voltage

VAC 400/3N 50/60Hz

