



## FE9117M

### 17 Litre MELTING ELECTRIC FRYER.



Unit made of steel throughout  
 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)

**400x900x900H**

Volume: (m<sup>3</sup>) **0,8**

Weight: (Kg) **78**

#### Electrical connection

kW **16,5**

Power supply voltage

**VAC 400/3N 50/60Hz**

