

Client _____ Quantity _____
 Project _____ Position _____

FUN 650

Model: F65/40FRES/1V10/T

Cod: MP01292122000



Technical data

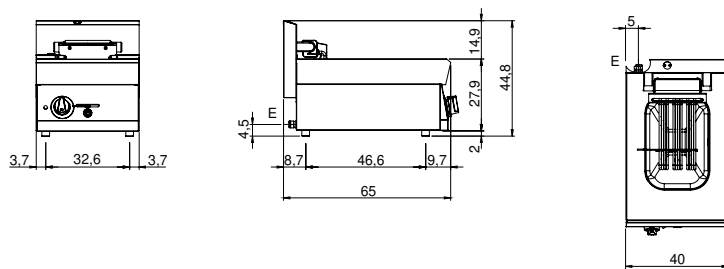
| | |
|----------------------------|-------------|
| Modularity: | Top |
| Dimension (mm): | 400x650x300 |
| Total electric power (kW): | 9 |
| Nr. Wells: | 1 |
| Well litres 1: | 10 |
| Well dimensions 1 (mm): | 244x364x169 |
| Electric power (V): | 380-415 |
| Ampere (A): | 14 |
| Phases: | 3N |
| Cable section (mmq): | 5G2,5 |
| Frequency (Hz): | 50-60 |
| Net volume (m3): | 0,078 |
| Packing dimensions (mm): | 477x776x612 |
| Gross weight (kg): | 22 |
| Gross volume (m3): | 0,227 |

Features

| | |
|------------------|--|
| Working top: | Made of AISI 304 stainless steel with a thickness of 10/10 mm |
| Type of heating: | Direct |
| Knobs: | Knobs are made from a sturdy heat-resistant polymer blend and are equipped with liquid anti-leakage washer |
| Heating: | Tilting heating elements for efficient cleaning |

Electric fryer 1 vat capacity 10 lt. The top and the vat are made entirely of 18/10 stainless steel. Equipped with ball cock located on control panel and safety insertion elbow for extracting oil from the vat. Pressed tub in 18/10 stainless steel with rounded corners. Heated by means of 3 shielded heating elements which can be tipped up for cleaning. Temperature controlled by thermostat from 100-180° C. Main switch. Safety thermostat. 1 basket 30x22x11h. cm. with thermoplastic handle and 1 vat filter included. Tub capacity in lt. 10. Tub dimensions 250x370x210h. mm. Indicator lights to show electrical power supplied and heating elements in operation. Total power 9 kW Electrical power supply V AC 400+3N 50÷60 Hz.

Technical draw



E: Electric power