

K1EFE0520

ELECTRIC PASS-THROUGH FRYER SINGLE TANK 20 lt. WITH ELECTRONIC CONTROL



PRODUCT DESCRIPTION

Stainless steel frame. Double-skinned doors and heavy-duty handles. Athermic thermoset plastic knobs.

Oil heating obtained through **stainless steel heating elements**, which are immersed in oil and can be easily turned to 90 degrees for cleaning.

Tank provided with a control board with a J-type thermocouple, which enables the temperature to be regulated between 100°C and 190°C. Safety ensured by the control board.

The **fat melting cycle** ensures electronic temperature control of oil heating in scheduled, gradual intermittent mode during both oil heating and heat maintaining.

Stainless steel tank with rounded edges sloping towards the drain spout connected to a stainless steel container for collecting oil.

Stainless steel container and filter provided as standard equipment.

Moulded work surface and tank for **easy cleaning**.

Standard equipped with baskets and stainless steel lid. The lid can be placed in its holder on the inner door side when not in use.

Height-adjustable stainless steel legs.

Accessories available **on demand**.



TECHNICAL SPECIFICATIONS

Width: 680 mm
Depth: 450 mm
Height: 850 mm
Weight: 84 kg
Volume: 0.90 m³
Electrical power: 15.00 kW

