

K7EFE1015

ELECTRIC FRYER DOUBLE TANK 15+15 lt. WITH ELECTRONIC CONTROL - PERFORMANCE LINE



PRODUCT DESCRIPTION

Stainless steel frame. Athermic thermoset plastic knobs with useful screen printed edges. Double-skinned door and sturdy handle. Oil heating obtained through **stainless steel heating elements**, immersed in oil and easily **tilting** for easy cleaning operations.

Two 15 lt. tanks provided with an **electronic board with J-class thermocouple**, which enables the temperature to be regulated between 100°C and 190°C. Manually-reactivating safety thermostat.

The **fat melting cycle** ensures the programmed intermittent electronic control of oil heating both while heating up oil and while keeping it warm thanks to pulses up to 100°, so to avoid oil and appliance overheating. Using the melting cycle ensures the right oil temperatures and prevents dangerous thermal stress.

Stainless steel tank with rounded edges sloping towards the drain spout that is connected a stainless steel oil container.

Moulded work surface and tank for easy cleaning. Stainless steel front, side and back panels.

Standard equipped with stainless steel oil container with filter. **Standard equipped** with stainless steel baskets and tank lids.

Laser-cut work top finishing for "head-to-head" matching and binding fastening.

Height-adjustable stainless steel legs.

Accessories available **on demand**.



TECHNICAL SPECIFICATIONS

Width: 800 mm
Depth: 700 mm
Height: 850 mm
Weight: 68 kg
Volume: 0.80 m³
Electrical power: 30.00 kW

