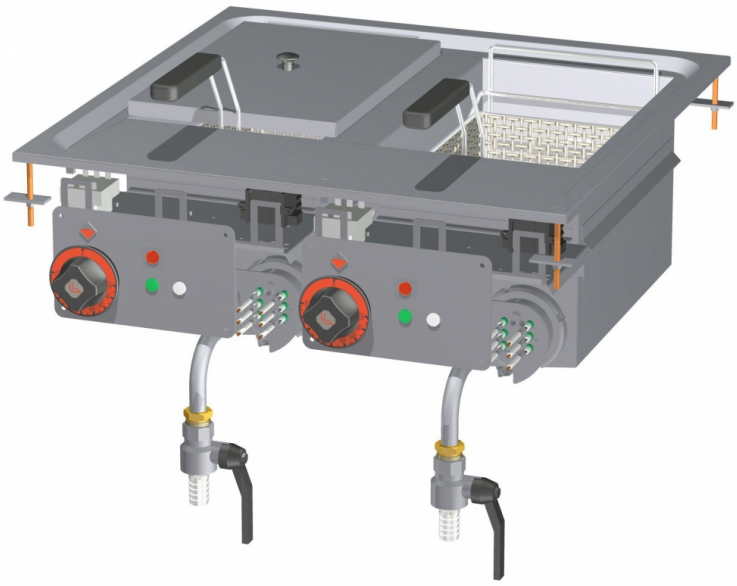
F2/10D-66ETX

FREELOTUS MARINE
ELECTRIC FRYERS 60

Fryer threephase 10+10 lts - 2 Bowls cm. 22x35x23h - 2 baskets cm. 20x30x10h. Sieve and lid for pan. Production: 20 kg/h



Construction - Fabricated using CrNi 18/10 AISI 304 grade Stainless Steel Scotch-Brite Satin polish Finish, incorporating 2 mm thick worktop, chromed details. Model - Professional Electric Fryer. With single or Double tank to include both basket and lids, tank filter with basket support. Double Thermostat for operating and over heat safety. This fryer is equipped with a visual/acoustic alarm system that starts when there is an intervention of the security thermostat. Maintenance - Easy tank cleaning by rotating heating element. Fittings - Fixing system.

RINA

SOLAS APPROVAL

ITALIAN CULINARY ART

The pictures are purely representative. The manufacturer reserves the right to modify the technical data and models without previous notice.

F2/10D-66ETX

FREELOTUS MARINE
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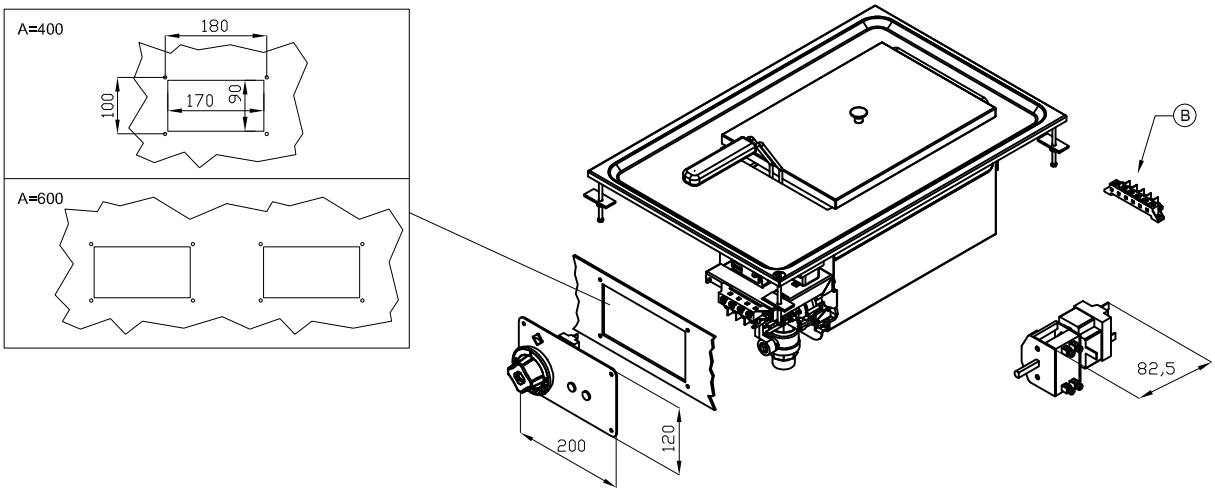

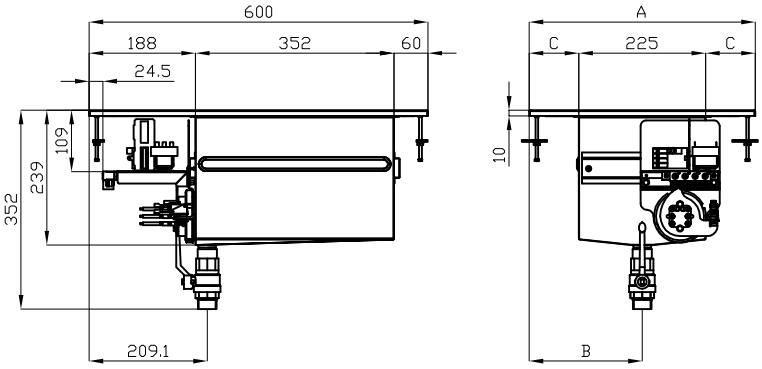

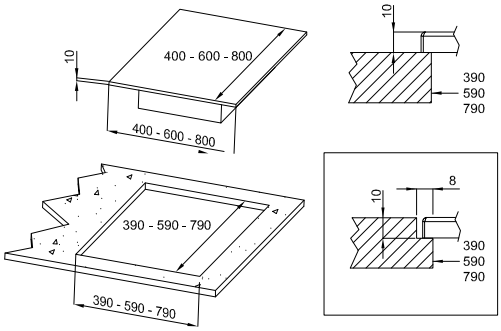

Tabella			
Descrizione	A	B	C
F10D-64ET	400 mm	200 mm	87,5 mm
F2/10D-66ET	600 mm	150 mm	37,5 mm

A	Data plate		B	Electrical connection	

MODEL:	F2/10D-66ETX
DIMENSIONS:	cm. 60x 60x 39h
ELECTRIC POWER:	14,3 kW
VOLTAGE:	440V~3
FREQUENCY:	60 Hz

kg:	32
m^3:	0.265
mm:	63x69x61

BUY LOTUS BUY ITALY

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