F2/10T-66ETX

60 MAGICLOTUS MARINE ELECTRIC FRYERS - TOP

Fryer threephase - Tank capacity 10+10 Lst. cm. 22x35x23h - Sieve and lid for pan - N. 2 baskets cm. 20x30x10h - Production 20 kg/hr

Construction - Fabricated using CrNi 18/10 AISI 304 grade Stainless Steel Scotch-Brite Satin polish Finish, incorporating 1mm thick worktop, rounded edges, chromed details and rear splash back. Knobs with waterproof grades IPX5. 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. Front oil drain. Maintenance - All serviceable parts are accessible by the easy removal of front control panel. Easy tank cleaning by rotating heating element. Fittings - Appliances supplied with adjustable feet. Fixing system.

RINA

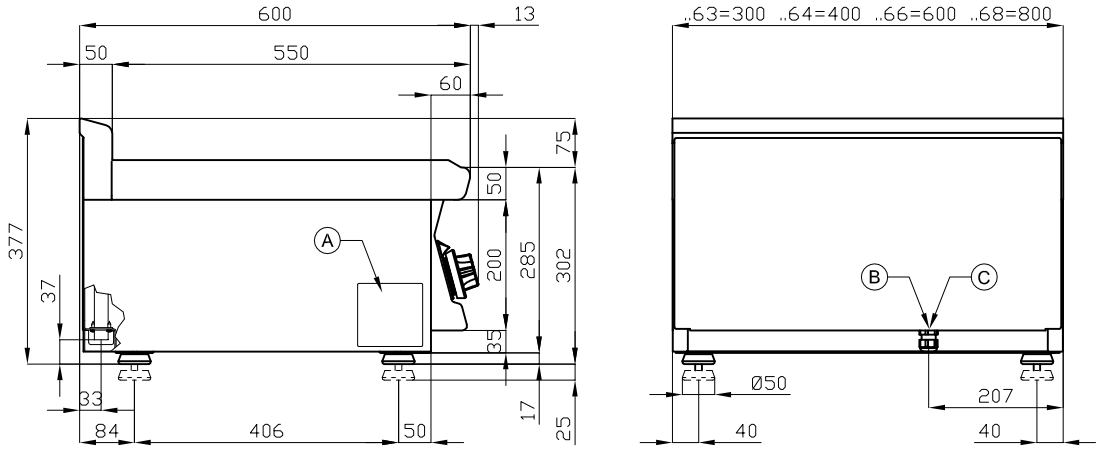
SOLAS APPROVAL

ITALIAN CULINARY ART

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

F2/10T-66ETX

60 MAGICLOTUS MARINE
ELECTRIC FRYERS - TOP



A	Data plate		B	Electrical connection	

MODEL:	F2/10T-66ETX
DIMENSIONS:	cm. 60x 60x 28h
ELECTRIC POWER:	14,3 kW
VOLTAGE:	440V~3
FREQUENCY:	60 Hz

kg:	37
m^3:	0.265
mm:	63x69x61

BUY LOTUS BUY ITALY

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