

FPE-20

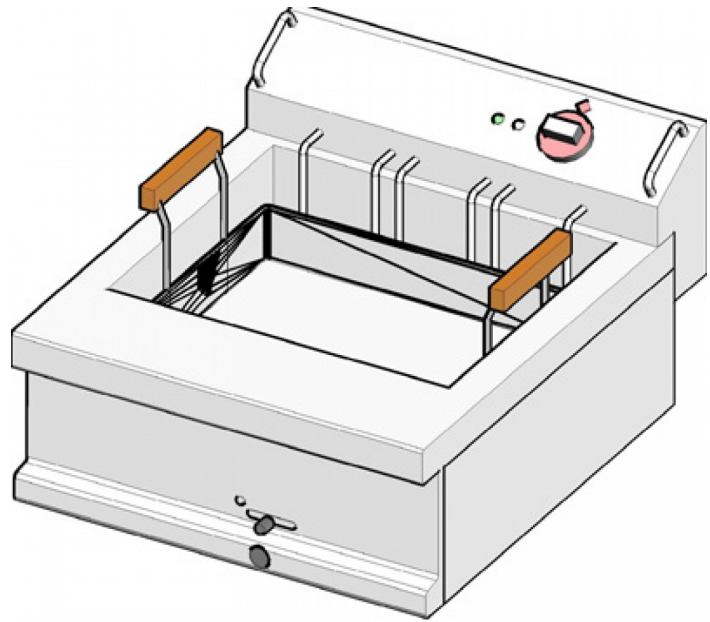
FRYERS

CONFECTIONER'S ELECTRIC FRYERS - TOP

Confectioner's fryer threephase - 17 liters

Tank cm. 50x42,5x17,5h - 1 basket cm.

47x35x8h Sieve and lid for tank



Construction - Fabricated using CrNi 18/10 AISI 304 grade Stainless Steel Scotch-Brite Satin polish Finish, incorporating 1 mm thick worktop, rounded edges, chromed details and rear splash back. Model - Professional Confectioner's Electric Fryer. Tank with optimum width and depth for frying sweets, include basket and lids, sheathed elements and lift-up basket rest. Double Thermostat for operating and over heat safety. Front oil drain. Maintenance - Resistance box easy to be removed for a total cleaning. Fittings - Appliance is supplied with adjustable feet.



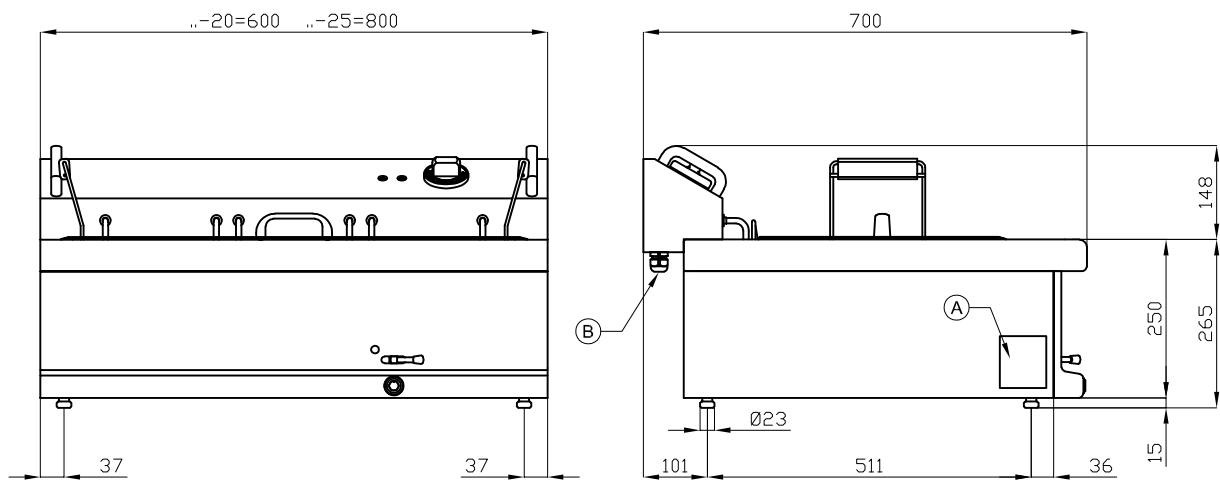
ITALIAN CULINARY ART

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

FPE-20

FRYERS

CONFECTIONER'S ELECTRIC FRYERS - TOP



A	Data plate		B	Electrical connection	
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MODEL: FPE-20
DIMENSIONS: cm. 60x 70x 25h
ELECTRIC POWER: 6,6 kW
VOLTAGE: 400V~3N
FREQUENCY: 50/60 Hz



kg: 32
m³: 0.306
mm: 630x770x630

BUY LOTUS BUY ITALY

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