

# FPE-25

## FRYERS

### CONFECTIONER'S ELECTRIC FRYERS - TOP

Confectioner's fryer threephase - 24 liters

Tank cm. 70x42,5x17,5h - 1 basket cm.

67x35x8h 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.



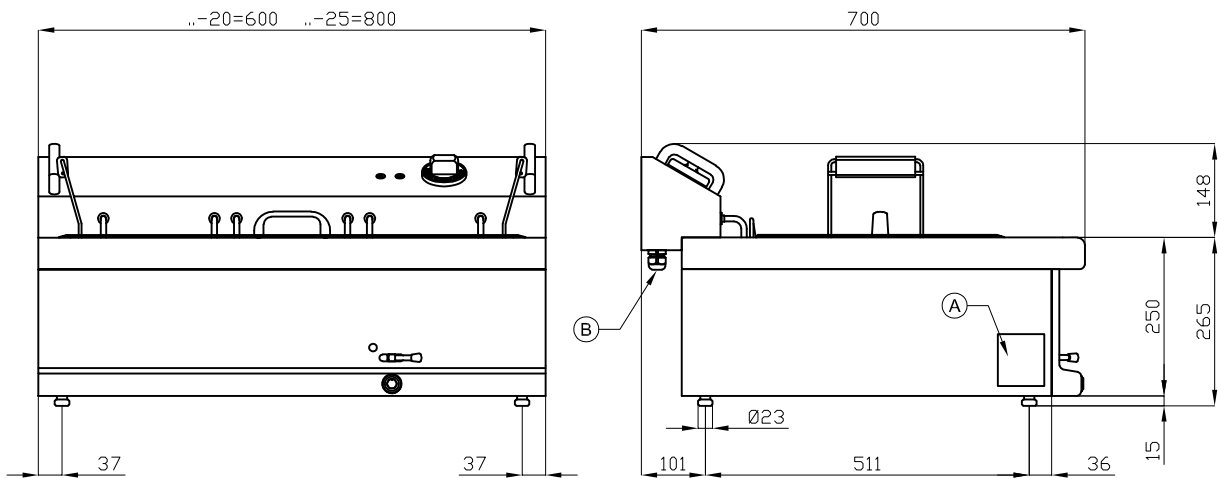
ITALIAN CULINARY ART

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

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A	Data plate		B	Electrical connection	
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MODEL: FPE-25  
DIMENSIONS: cm. 80x 70x 25h  
ELECTRIC POWER: 10,2 kW  
VOLTAGE: 400V~3N  
FREQUENCY: 50/60 Hz



kg: 40  
m<sup>3</sup>: 0.403  
mm: 830x770x630

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