modular

Client _____ Quantity _____

Project _____ Position _____

## FUN 650



**Model:** F65/40FRES/1V10/T **Cod:** MP01292122000

### Technical data

| | |
|---|---|
| **Modularity:** | Top |
| **Dimensions (mm):** | 400x650x300 |
| **Total eletric power (kW):** | 9 |
| **Nr. Wells:** | 1 |
| **Well litres 1:** | 10 |
| **Well dimensions 1 (mm):** | 244x364x169 |
| **Electric power (V):** | 380-415 |
| **Ampere (A):** | 14 |
| **Phases:** | 3N |
| **Cable section (mmq):** | 5G2,5 |
| **Frequency (Hz):** | 50-60 |
| **Net volume (m3):** | 0,078 |
| **Packing dimensions (mm):** | 477x776x612 |
| **Gross weight (kg):** | 22 |
| **Gross volume (m3):** | 0,227 |

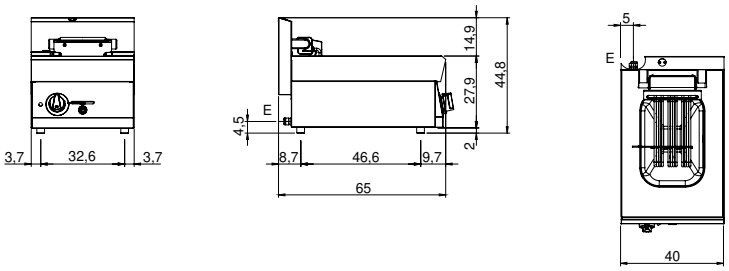
### Features

| | |
|---|---|
| **Working top:** | Made of AISI 304 stainless steel with a thickness of 10/10 mm |
| **Type of heating:** | Direct |
| **Knobs:** | Knobs are made from a sturdy heat-resistant polymer blend and are equipped with liquid anti-leakage washer |
| **Heating:** | Tilting heating elements for efficient cleaning |

In order to constantly offer the best possible products we reserve the right to make changes on technical specifications without incurring any obligation for equipment previosly or subsequently sold.

Electric fryer 1 vat capacity 10 lt. The top and the vat are made entirely of stainless steel thickness 10/10. Equipped with ball cock located on control panel and safety insertion elbow for extracting oil from the vat. Pressed tub in 18/10 stainless steel with rounded corners. Heated by means of 3 shielded heating elements which can be tipped up for cleaning. Temperature controlled by thermostat from 100-180° C. Main switch. Safety thermostat. 1 basket 30x22x11h. cm. with thermoplastic handle and 1 vat filter included. Tub capacity in lt. 10. Tub dimensions 250x370x210h. mm. Indicator lights to show electrical power supplied and heating elements in operation. Total power 9 kW Electrical power supply V AC 400+3N 50/60 Hz.

## Technical draw




**E:** Electric power

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