



Client	Quantity
Proiect	Position

## **FUN 700**

Model: F70/70FRES/2V10/P Cod: MP01292123007

## **Technical data**

Modularity:	On cabinet with door
Dimensions (mm):	700x700x850
Total eletric power (kW):	18
Nr. Wells:	2
Well litres 1:	10
Well litres 2:	10
Well dimensions 1 (mm):	244x364x207
Well dimensions 2 (mm):	244x364x207
Electric power (V):	380-415
Ampere (A):	27,5
Phases:	3N
Cable section (mmq):	5G4
Frequency (Hz):	50-60
Net volume (m3):	0,417
Packing dimensions (mm):	776x776x1180
Gross weight (kg):	71
Gross volume (m3):	0,711

## **Features**

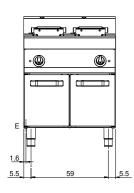
Working top:	Made of AISI 304 stainless steel with a thickness of 10/10 mm
Type of heating:	Direct
Knobs:	Knobs are made from a sturdy heat-resistant polymer blend and are equipped with liquid anti- leakage washer
Heating:	Tilting heating elements for efficient cleaning

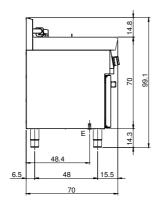
In order to constantly offer the best possible products we reserve the right to make changes on technical specifications without incurring any obligation for equipment previously or subsequently sold.

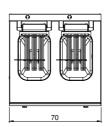


Electric fryer on base with doors. 2 tubs capacity 10+10 lt. Set up on closed cabinet. Top and tubs in AISI 304 stainless steel; covering in AISI 304 stainless steel thickness 8/10; external reinforcements made of anti-corrosion material (aluminised sheet metal); bottoms and internal parts in AISI 430 steel; flue cover in enamelled steel. Drain valve located in the lower neutral compartment. Equipped with drip tray for collection of residual oil included. Shielded heating elements can be turned over for cleaning, thermostat-controlled in a range of use from 100° to 190°C. Main switch, safety thermostat and indicator light to show correct operation. Vat dimensions: 370x250x210h. mm. Vat capacity 10+10 lt. - 1 basket with handle in thermoplastic material, 1 vat cover and 1 vat filter included for each vat. Total power 18 kW. Electrical power supply VAC 400 + 3N 50 Hz.

## **Technical draw**







E: Electric power

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