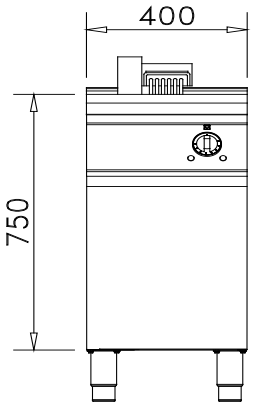
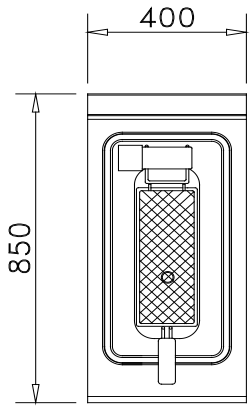
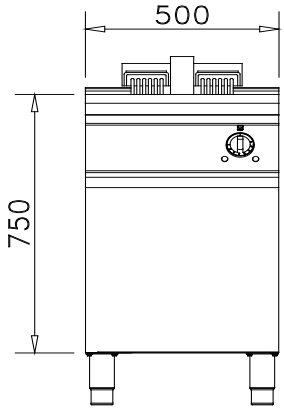
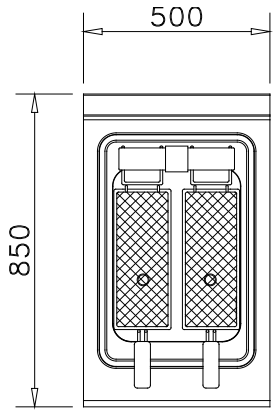
ELECTRIC DEEP FAT FRYERS



Mod. 8EF2/50

- Panelling in stainless steel (AISI 304).
- "Scotch-Brite" satin finish ensuring an easy cleaning of all inox surfaces.
- 2,0 mm thick deep-drawn cooking top in stainless steel (AISI 304), with rounded corners for maximum hygiene.
- Deep-drawn well with radiused corners and edges to make cleaning easier
- Continuously adjustable regulation of the temperature from 110° to 190° C
- Solid fat melting
- Long-life stainless steel heating elements in INCOLOY 800
- Completely tiltable heating elements with automatic locking mechanism to provide easy cleaning access in raised position
- Automatic shutdown of the heating elements when tilted
- Oil collecting container in inox with baffle
- Predisposition for connection to an energy optimizing arrangement as standard (contactor planned on site) - on request
- All external screws in stainless steel (AISI 304)
- 150 to 200mm adjustable feet
- Ambach joining system 2.0 (AJS)

APPLIANCES	DESCRIPTION
 	**8EF1/40** **Electric fryer 1 x 7,5 lt** **Code : AM0103985353** Dim.: 400 x 850 x 750 h Dim. basin mm : 1x165 x 470 x 300 h kW : 7,5
 	**8EF1/50** **Electric fryer 1 x 15 lt** **Code : AM0103985354** Dim.: 500 x 850 x 750 h Dim. basin mm : 1x340 x 470 x 300 h kW : 15,0