

ELECTRIC FRYER 2 TANKS 10+10 L.

Project
Rev.:
Zone:
Location:



CODICE
CR0856119

MODELLO
6NFR/E600R

SERIE
SERIE 600

GENERAL CHARACTERISTICS

A line of small-sized cooking equipment designed for those who, even in small spaces, do not want to give up great performance. Made of AISI 304 18/10 stainless steel, finely finished with Scotch Brite satin finish, it has rounded edges and large capacity enclosures; it has 600/650 mm depth and modular width of 400/600/700/800/1000 mm; the series is completed by open, armored or refrigerated base supports. The equipment is easily modular to one another until it forms a compact, gap-free whole thanks to a leak-covering profile that provides protection against leakage and thus maximum hygiene. High chimneys, ergonomic knobs mounted on a sloping dashboard for easy visibility, give the range ease of use from the first approach. All models are CE approved.



TECHNICAL SPECIFICATIONS

Fryers have high specific powers to ensure high quality of fried product as it reduces the amount of oil absorbed. The specific powers provided of 1 kW/l for gas and 0.9 kW/l for electric in the upgraded version are typical of large professional machines. The sensitivity of the thermostat with bulb positioned in the centre of the tank ensures maximum temperature control with fast response times to temperature drops. **GAS** Gas models are equipped with piezo ignition, pilot flame and valve with thermocouple to ensure maximum safety.

Adjustable temperature from 60 to 190°C.

ELECTRICAL

Electric models are equipped with temperature control, safety thermostat, power indicator lights and fully removable heating elements to allow easy cleaning.

Adjustable temperature from 100 to 190°C.

In the electric version, the heating elements are completely removable from the tank for optimal cleaning.

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Technical Information

| SPECIFICATION | DATA |
|-----------------------|--|
| MATERIAL | CR0856119 |
| DEFINITION | FRIGGITR.R/ROV.E.2X10L 60 M60 6NFR/E600R |
| COMMERCIAL LINE | SERIE 600 |
| SUPPLY | ELECTRICS |
| DIM. WIDTH | 600 mm |
| DIM. PRODUCTIVITY | 600 mm |
| DIM. HEIGHT | 295 mm |
| NET WEIGHT | 30.7 Kg |
| VOLUME (net) | 0.106 |
| PACKAGE LENGTH | 630 mm |
| PACKAGE WIDTH | 690 mm |
| PACKAGING HEIGHT | 500 mm |
| PACKAGE VOLUME | 0,217 m3 |
| GROSS PACKING WEIGHT | 39 Kg |
| STANDARD POWER SUPPLY | 380-415V 3N |
| FREQUENCY | 50-60 Hz |
| ELECTRICAL POWER | 12 kW |
| IP GRADE | IPX3 |
| CAPACITY | 10+10 |
| CERTIFIED MODEL | 6NFR/E600R |

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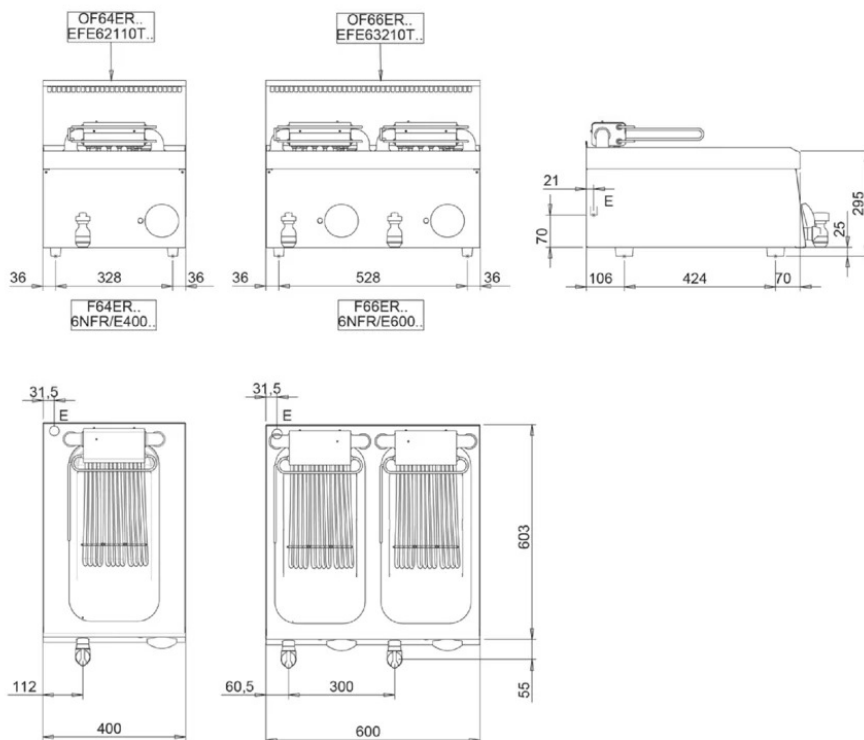
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SCHEMA DI INSTALLAZIONE - INSTALLATION DIAGRAM - INSTALLATIONSPLAN - SCHÉMA D'INSTALLATION - ESQUEMA DE INSTALACION - INSTALLATIESCHEMA - IINSTALLATIONSRTNINGAR

MISURE IN mm - DIMENSIONS IN mm - ABMESSUNGEN IN mm
MESURES EN mm - MEDIDAS EN mm - MATEN IN mm



LEGENDA - LEGENDE - KEY - LEGENDE - LEYENDA - LEGENDA

E Pressacavo entrata linea elettrica - Stopfbuchse - Electric cable stress relief - Presse etoupe de cable el Pisacable - Elektrische kabelwartel

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PRODUCT'S RANGE PLUS



In the gas fryer, the burner is external to the tank and is made of stainless steel with a stabilised flame. Piezo ignition and safety ensured by valve with thermocouple and pilot flame.



The fryers have moulded tubs with sloping bottoms to facilitate oil drainage.



Equipment is certified and compliant with the Low Voltage Directive 2014/35/EU according to the international CB scheme

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ACCESSORIES

| CODE | MODELLO | DESCRIZIONE |
|---------------|---------------|----------------------------------|
| MA10405097000 | C-1/2M | KIT 2 BASKETS FOR GAS FRYERS |
| MA10405230000 | C-1M | 1 BASKET KIT FOR ELECTRIC FRYERS |
| MA10405246000 | C-1/2M | Fryer basket |