

Modular Cooking Snack Line One Well Electric Fryer Top 8lt, 350mm

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



285751 (SFRE350)

8-lt electric fryer top with 1
well and 1 basket

Short Form Specification

Item No. _____

Constructed completely in 304 AISI stainless steel. Rounded edges and rear splashback. Pressed well in 304 AISI stainless steel with expansion zone. Thermostatically controlled temperature (from 90° to 190°C). Safety thermostat. Heating via incoloy armoured steel elements. Tilting elements with safety stop. Oil drainage via a tap and extendable hose positioned on the front of the unit.

Supplied with n.1 basket mm210x265x105.

Main Features

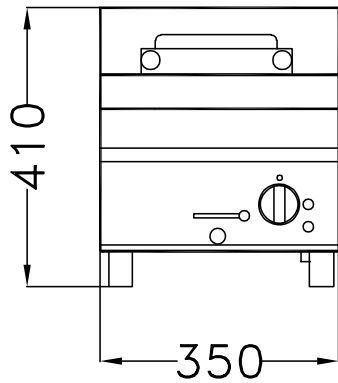
- Unit to be mounted on open base cupboards, bridging supports or cantilever systems.
- Thermostatic regulation of oil temperature up to a maximum of 185 °C.
- Overheat protection thermostat as standard on all units.
- Oil drains through a tap positioned on the front the well.
- All major compartments located in front of unit for ease of maintenance.
- IPx4 water protection.
- Incoloy armoured heating elements located inside the well can be lifted up for easier cleaning.
- High efficiency infrared heating elements (5,4kW).

Construction

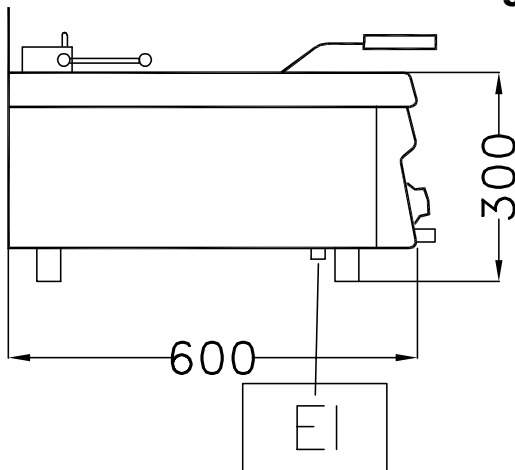
- Interior of well with rounded corners for ease of cleaning.
- All exterior panels in Stainless Steel with Scotch Brite finishing.
- One piece pressed 1.5 mm work top in Stainless steel.
- Model has right-angled side edges to allow flush fitting joints between units, eliminating gaps and possible dirt traps.

APPROVAL: _____

Front

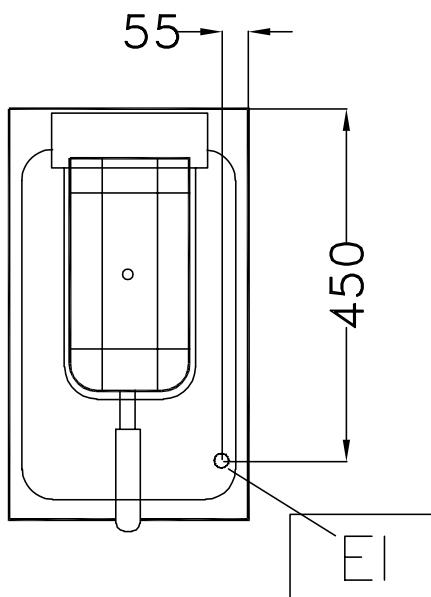


Side



EI = Electrical inlet (power)
EQ = Equipotential screw

Top



Electric

Supply voltage:
285751 (SFRE350) 400 V/3N ph/50/60 Hz
Total Watts: 6 kW

Key Information:

Net weight: 14 kg
Shipping weight: 20 kg
Shipping height: 560 mm
Shipping width: 410 mm
Shipping depth: 700 mm
Shipping volume: 0.16 m³

If appliance is set up or next to or against temperature sensitive furniture or similar, a safety gap of approximately 150 mm should be maintained or some form of heat insulation fitted.