

FE7117M

17 Litre MELTING ELECTRIC FRYER



- Unit made of steel throughout
- 1.2mm thick pressed top
- Height-adjustable steel feet
- Steel tanks with rounded corners and pressed bottom for ease of cleaning
- Top with anti-drip edge
- Wide cool zone in the bottom for collecting cooking debris
- Chrome-plated cast brass draining tap for oil drainage in the oil collector (fitted with filter) situated in the base
- Heating elements protected by a pull-out chrome-plated grid
- Highly efficient stainless steel armoured heating elements with lift-up mechanism for ease of cleaning of tank
- Bulbs protected for knock resistance
- The “melting” versions have precision electronic controls that gradually take the fat to the pre-set temperature guaranteeing high performance and productivity.
- The “melting” system provides for:
 - low temperature drop when introducing the load
 - fast temperature recovery
 - more efficient use and longer life of the oil
- Features:
 - 1 basket per tank in case of half module
 - 1 oil collector for each appliance

General technical data

Dimensions: (mm) **400x700x900**

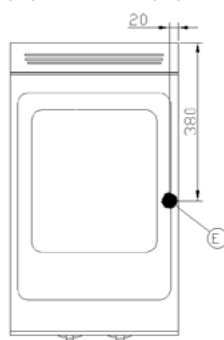
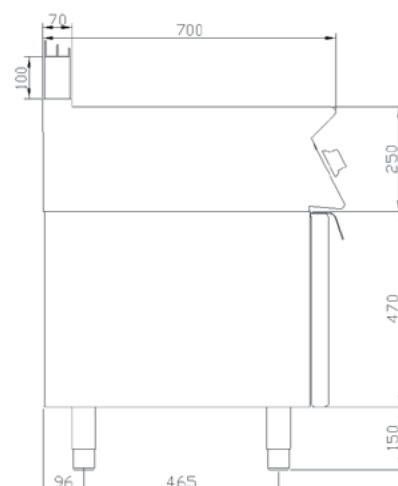
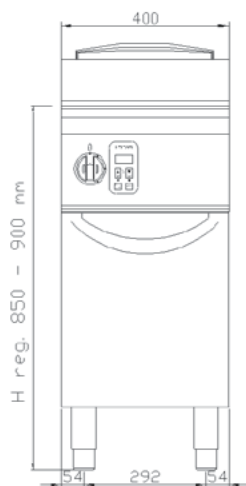
Volume: (m³) **0,5**

Weight:: (Kg) **55**

Electrical connection

kW **16,5**

Power supply voltage **VAC 400/3N
50/60Hz**



- (G) GAS INLET
- (E) ELECTRICAL PLUG
- (A) WATER INLET
- (C) HOT WATER INLET
- (F) COLD WATER INLET
- (S) WATER DRAIN