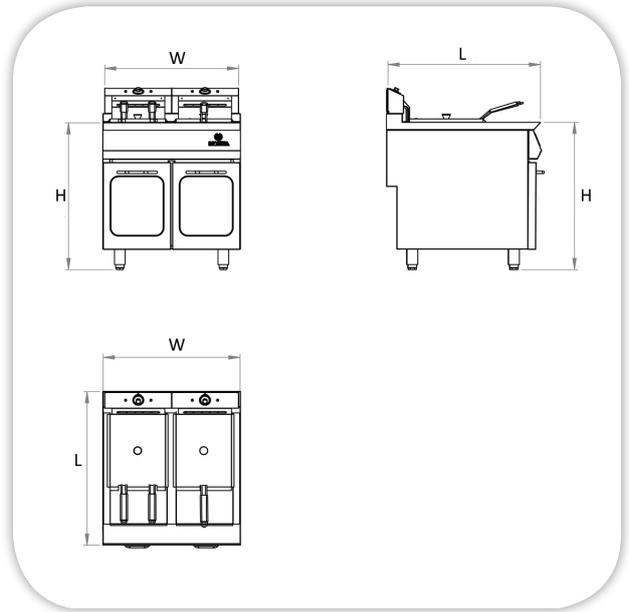
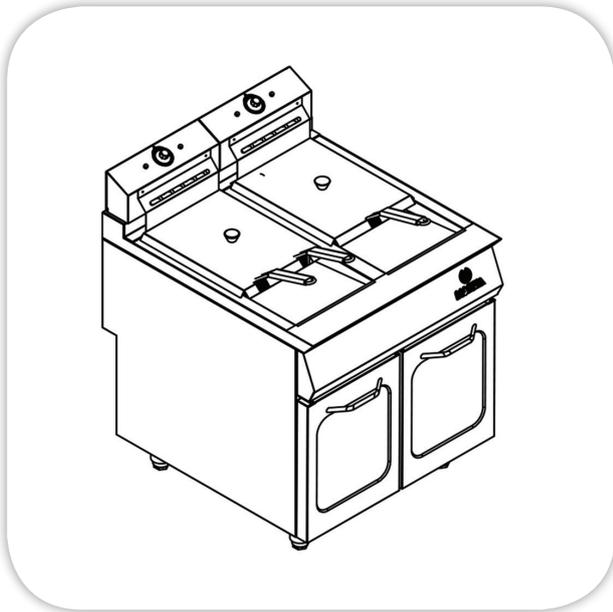


ELECTRIC DEEP FAT FRYER

Item:



SPECIFICATIONS: (Heavy Duty)

Body: Stainless steel (304) construction, on cupboard with hinged doors.

Basin: fry in tank Stainless steel (304) construction, capacity 18 LT, immersing electric heating elements which protected against over-heating, completed with one basket and one bottom grid, and one drain valve.

Electric source: 380V/3PH/50Hz.

Control: thermostatically controlled (60:200°C) with temperature safety limiter & indication Lamp.

Electric accessories: High quality, heavy duty EGO (Germany)

Legs: (4) legs, stainless steel, 60 mm diameter, with Adjustable leveling feet.

Available Up-on request: Stainless Steel Drain Tank with strainer.

TECHNICAL DATA:

MODEL	Dimensions (mm)			Electric Power (kW)	Net Weight (Kg)
	L	W	H		
MEC20-04-90 ELECTRIC DEEP FAT FRYER-single tank-18 lt	400	900	900	9.0	
MEC20-04-18-90 ELECTRIC DEEP FAT FRYER-single tank-18 lt- high Power	400	900	900	18.0	
ME2x20-04-90 ELECTRIC DEEP FAT FRYER-two tanks-2x18 lt	800	900	900	18.0	
MEC2x20-04-36-90 ELECTRIC DEEP FAT FRYER-two tanks-2x18 lt-high power	800	900	900	36.0	

Masria, In Line with its policy to continually improve its quality, reserves the right to change specs without notice.

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