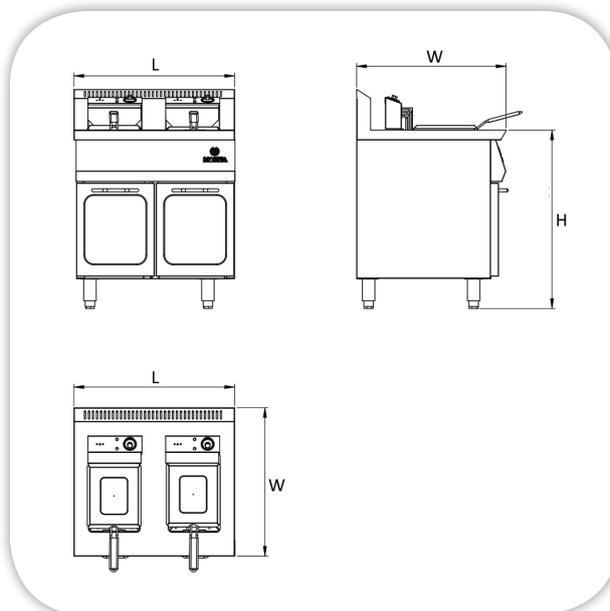
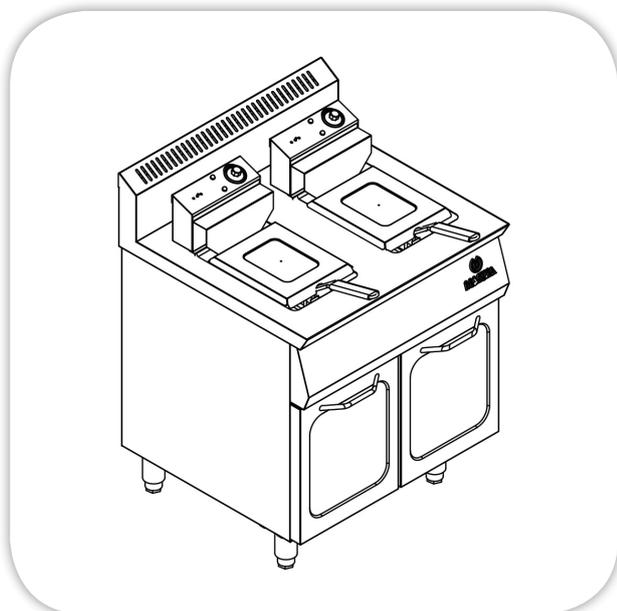


ELECTRIC DEEP FAT FRYER (Medium Duty)

Item:



ISO 9001



SPECIFICATIONS: (Medium Duty)

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

Basin: fry in tank Stainless steel (304) construction, capacity 12LT, immersing electric heating elements which protector 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 & over-ride switch.

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		
MEC1×12-14 ELECTRIC DEEP FAT FRYER-single tank-12 lt	400	750	900	6.0	
MEC1×12-14-HP ELECTRIC DEEP FAT FRYER-single tank-12 lt- high Power	400	750	900	9.0	
MEC2×12-14 ELECTRIC DEEP FAT FRYER-two tanks-2×12 lt	800	750	900	12.0	
MEC2×12-14-HP ELECTRIC DEEP FAT FRYER-two tanks-2×12 lt-high power	800	750	900	18.0	

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

+202 44812326/8

masria@masria.com

masriagroup

+201 001609002/10

www.masria.com

masriagr

