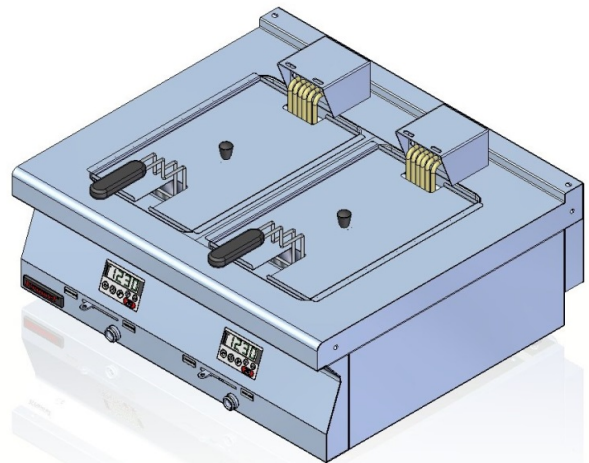


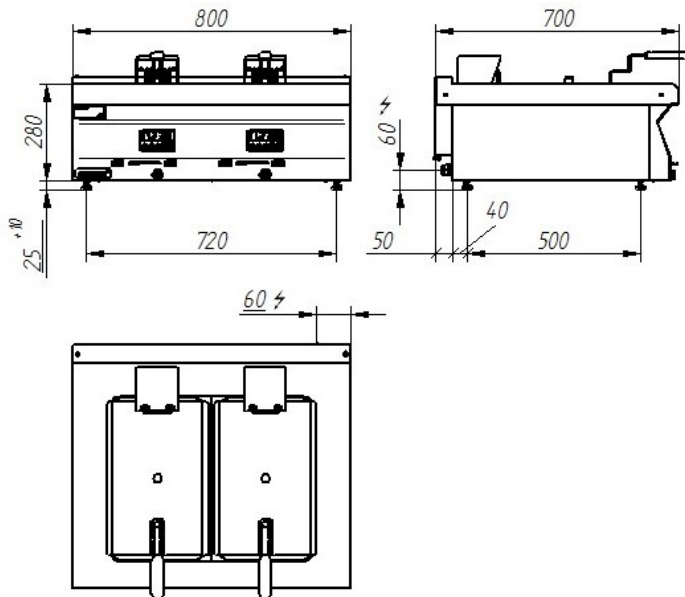
<b>Model:</b>	<b>700.FE-2x10f</b>	800x700x280 [mm]
	<b>700.FE-2x10f/S-800</b>	800x700x900 [mm]
	<b>700.FE-2x10f/T-800</b>	800x700x900 [mm]
<b>Power rating</b>	2 x 8 kW	
<b>Working capacity</b>	2 x 8 dm <sup>3</sup>	
<b>Time of frying fat heating from 20 to 200°C</b>	7 min	
<b>Rated voltage, type of current</b>	400V 3N~	



#### Description:

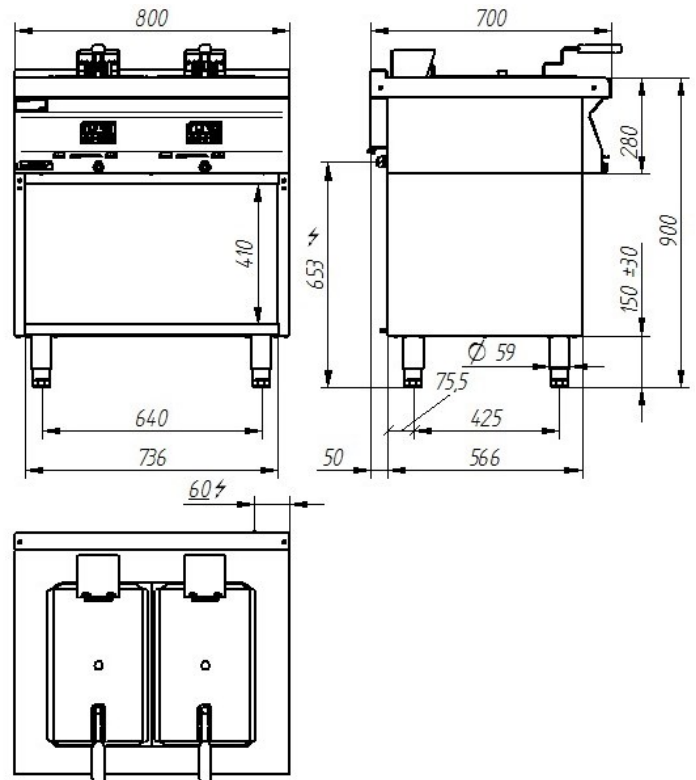
Electric fryers are made of high-grade stainless steels. Working plate made of AISI 304 stainless steel with thickness  $\neq 1.5\text{mm}$ . On front table of the device, timer controlling frying fat temperature and time is installed. Temperature adjustment between 50° and 200°C. Tank with cool zone.

#### 700FE-2x10f



#### 700.FE-2x10f/S-800

#### 700.FE-2x10f/T-800



The picture is for reference only; final product may be slightly different from the presented example.