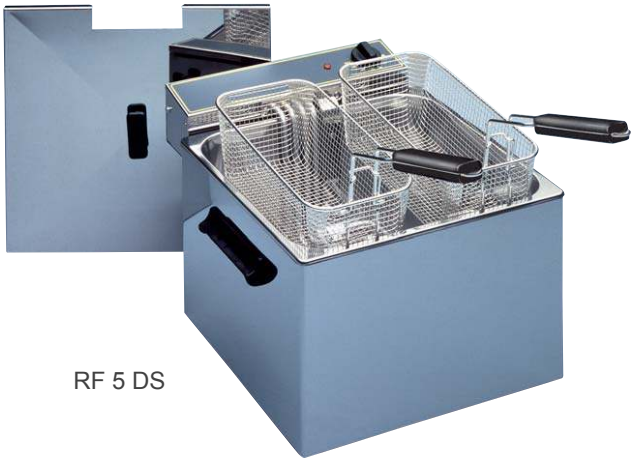
ROLLER GRILL

These professional cold-zone fryers are particularly suitable *for fast food restaurants. Having this cold zone allows you to fry chips, fish, doughnuts, etc. in succession using the same oil, with minimal carbonisation . Precise bulb thermostat, safety thermostat which cutsout in case of overheating or lack of oil. Consist of 5 completely removable parts for quick and easy cleaning, the oil container is made of 18/10 stainless steel and can be washed in a dishwasher. The light weight basket design, allows the oil temperate to recover faster. The baskets are fitted with thermosetting handles which fold in for easy storage.*



RF 5



RF 5 DS



FRITEUSES
FRYERS

FD 80 R

190°C

FD 80 DR



RF 5 S	Kw	*2*	mm	*220 x 400 x 270*	Kg	*5*
RF 8 S	Kw	*3*	mm	*3 10 x 400 x 270*	Kg	*7*
RF 12 S	Kw	3.6	mm	*410 x 400 x 270*	Kg	*10*
RF 5 DS	Kw	2 x 2	mm	*40 0 x 400 x 270*	Kg	*10*
RF 8 DS	Kw	2 x 3	mm	*570 x 400 x 270*	Kg	*14*

FD 80 R & DR, FD 120 R *models are available with draining device. The drawn and lightly tilted tank made in one piece is especially designed for the direct flow of the oil to the front tap, without further handling. The lever system enables you to open the stainless steel tap easily and safely.*

FD 80 R	Kw	3.6	mm	265 x 450 x 360	Kg	8
FD 120 R	Kw	6.4	mm	350 x 450 x 360	Kg	10
FD 80 DR	Kw	*2x 3.6*	mm	590 x 450 x 370	Kg	15



RF 14 S

Particularly designed for fast food and restaurants, *these fryers on cabinet are equipped with adjustable power so you can adapt the power to suit the desired cooking.*

• Maxi power: quick temperature rising.

• Midi power: cooking of fresh food.

• Mini power: for keeping warm the oil.

Mounted on adjustable feet, these fryers feature a large flow draining cock, a power relay and come with either one large basket or two half-size baskets. Reset safety thermostat on front, removable control box for easy cleaning.

RF 14 S	Kw	*4-8-12*	mm	*400 x 655 x 970*	Kg	*35*