04WFR3ED
ELECTRIC FRYER,SINGLE WELL,9 lts, DIGITAL CONTROLS

RANGE FEATURES



- Top: 18-10 stainless steel (20/10 mm gauge) and 1100 mm depth, shaped on two sides. Availability of 180 mm of recesses for both working-side. Free-standing structure with top, sides and back in 18-10 stainless steel. Top, sides, back, front panels and control consoles with satin scotchbrite finish. Side-by-side top configurations with secure fixing between units. Choice of 2 different installation options: a stainless steel or masonry plinth, or the use of a multi-module stand. IPX5 protection rating on all units. CSQA Certification for hygienic design.

FUNCTIONAL FEATURES

- Oil well fully weld-sealed to worktop. 18-10 stainless steel cold-pressed well with rounded edges for improved cleaning. Special shape for improved drain zone and large oil expansion recess in the upper section.
- Oil drain line fixed to well, with ball-valve tap fitted with heat-resistant handle.
- Oil drainage line extension, supplied with fryer and located inside the door, for safe and easy oil drainage of oil, even when hot, away from the fryer itself.
- Heating by electrical heating elements in AISI 304 stainless steel fitted inside the well, which can be tipped vertically for easy cleaning.
- Electrical heating elements surface area calculated for specific output of no more than 5 W/cm2, for longer oil life.
- Electronic control of operating temperature with following functions: temperature control from 0°C to 190°C with precision ± 1°C, display of set and operating temperatures, "melting" program with heat at 100°C for best use of solid frying fats, self-diagnostics for faults.
- STB active type safety thermostat.
- Well lid supplied, in 18-10 stainless steel. Chromium-plated steel mesh over heating elements, also functions as basket hanger.
- Each well is equipped with a chromium-plated steel basket with heat-resistant plastic handle.
- Heat-resistant knobs with screen printed markings and reference index printed on control console.
- Pass through cupboard made in AISI 304 stainless steel, 10/10 thick, closed on two sides with hygienic corner radius on the bottom, equipped with doors and pressed inner doors in AISI 304 stainless steel, 10/10 thick, internally panelled by constructional material with acoustic insulation; externally hinged.

TECHNICAL FEATURES

- Well capacity 9 litres at maximum filling level.
- Basket dimensions: 225x297,98x115,25h mm.
- Oil expansion zone well capacity: 9 litres.
- Heating by AISI 304 stainless steel armoured heating elements with safety cut off when the elements are in the vertical position.
- Heating power 7,3 kW per well. Specific output: 811 W/litre at maximum oil level.

Width	**Cm**	**40**			
Depth	**Cm**	**110**	**Electric Power**	**kW**	**7,3**
Height	**Cm**	**72**			
Net weight	**Kg**	**65**	**Standard connection**	**V-Hz**	**400V 3N~ / 230V 3~ / 50÷60 Hz**