



CME 434 FR.



12-litre electric fryer - 12 kW

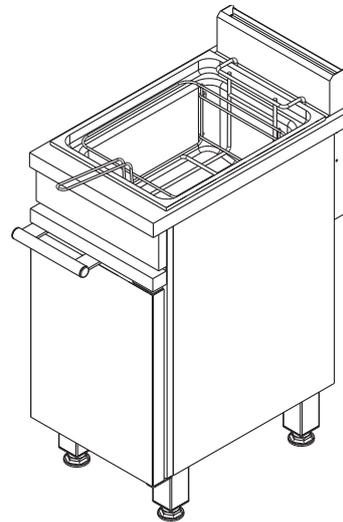
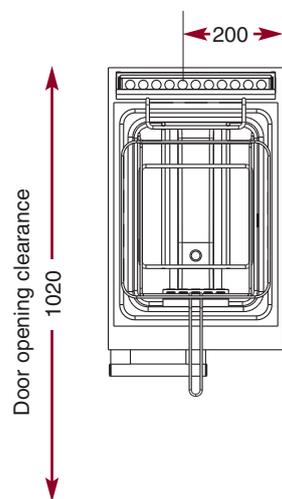
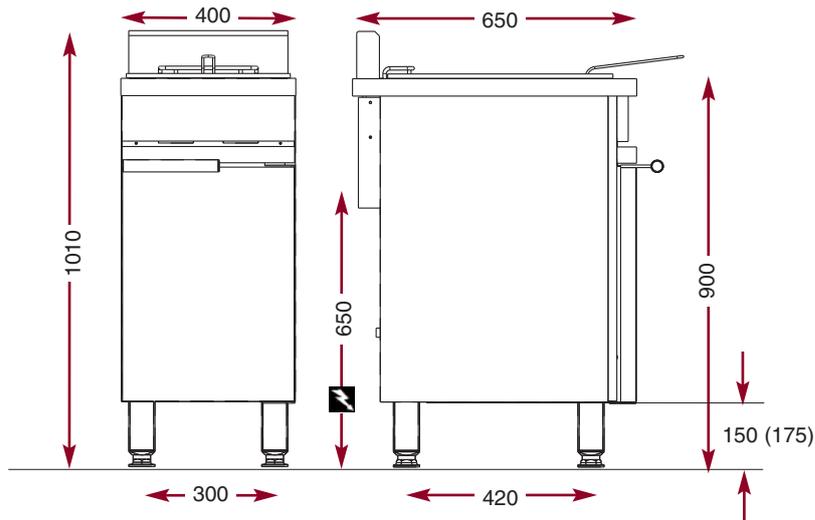
- Pressed stainless steel tank with cold zone.
- Drain valve.
- Oil trap.
- 60/180°C thermostat and safety thermostat.
- Removable element block.
- On/off control switch.
- 15-minute timer.
- Electric supply: three-phase 400 V + N + E.
- Supplied with a large basket.
- Electric supply three-phase 400 V only.
- Optional: 2 small baskets.
- Supplied without oil trap.

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W 400 - D 650 - H 900

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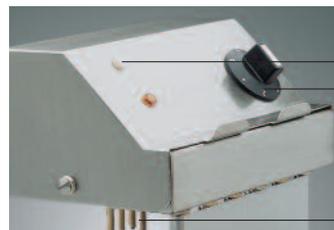
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 Electrical connection

Pressed stainless steel tank for an easy cleaning and maintenance.
Large cold zone.

Expansion zone complying with standards.



Temperature light indicator.
Main thermostat.

Safety thermostat.

Removable heating element unit.

Electric fryers' production rate (* whitened, then browned continuously).

Appareil	Frozen Fries* 9/9 mm			Fresh fries* 9/9 mm			Basket capacity (in g.)
	Cooking time (in mn.)	Hour production (in kg)	Number of portions	Cooking time (in mn.)	Hour production (in kg)	Number of portions	
E 434 FR	5'45"	24,0	144	4'00"	30,0	180	2500

* Every fryer's thermostat being set on 180°C.

