

Electric fryer



CME 419 FRI

9 L electric fryer - 9 kW.

CE

- Fixed stainless steel embossed tank with cool zone.
- Drain valve.
- Oil collection tank.
- Thermostat 60/180°.
- Safety thermostat;
- Removable heating element unit.
- ON / OFF switch.
- Power supply: Tri 400 V.
- Supplied with a large basket.
- Option: single-phase 230 V (with supplement).

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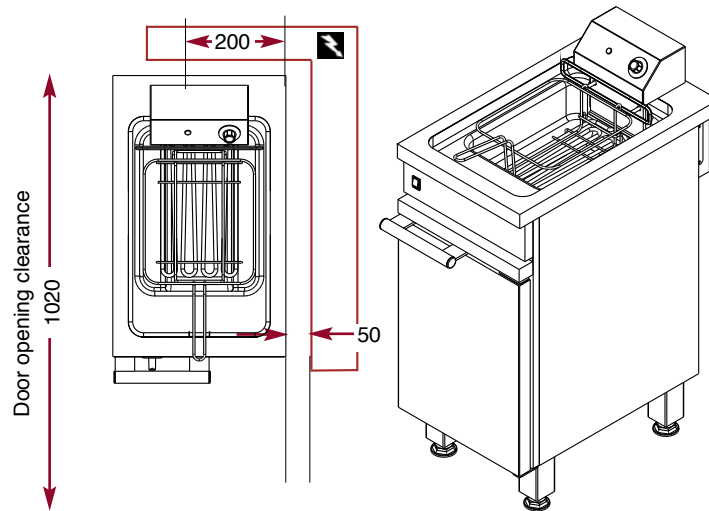
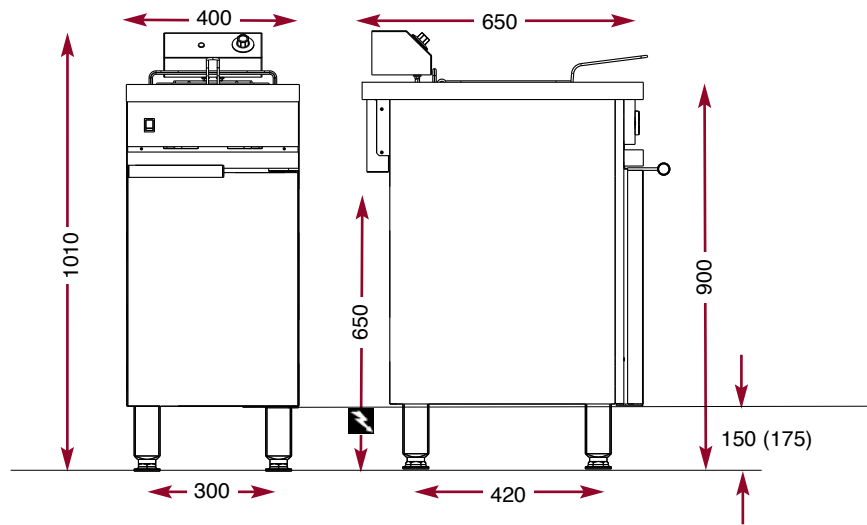
L 400 – D 650 – H 900


AMBASSADE
DE BOURGOGNE

The Chef's Choice.

9 L electric fryer - 9 kW

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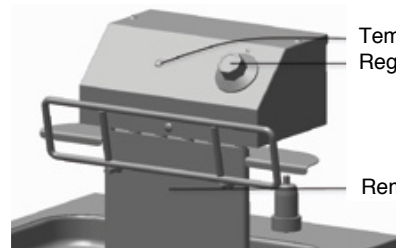


 Power connection

Hot zone complying with standards.

Large cool zone.

Embossed tank with rounded corners for easy maintenance and impeccable hygiene.



Temperature light indicator
Regulation thermostat

Removable eating element unit

Production capacity of electric fryers (*whitened, then browned continuously)

Appliance	Frozen fries*			Fresh fries*			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 419 FRI	5'45"	18,0	108	6'00"	20,0	120	2000

*The fryers are all equipped with a thermostat set to 180°C.



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