

Electric fryer



CME 434 FRI

12 L electric fryer - 12kW.

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.
- Supplied with a large basket.
- Power supply: Tri 400 V only.
- Option: single-phase 230 V (with supplement).
- No oil collection tank supplied.

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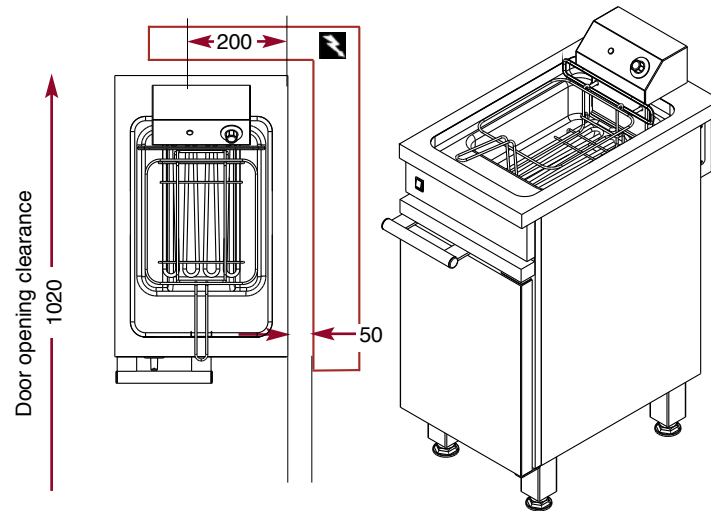
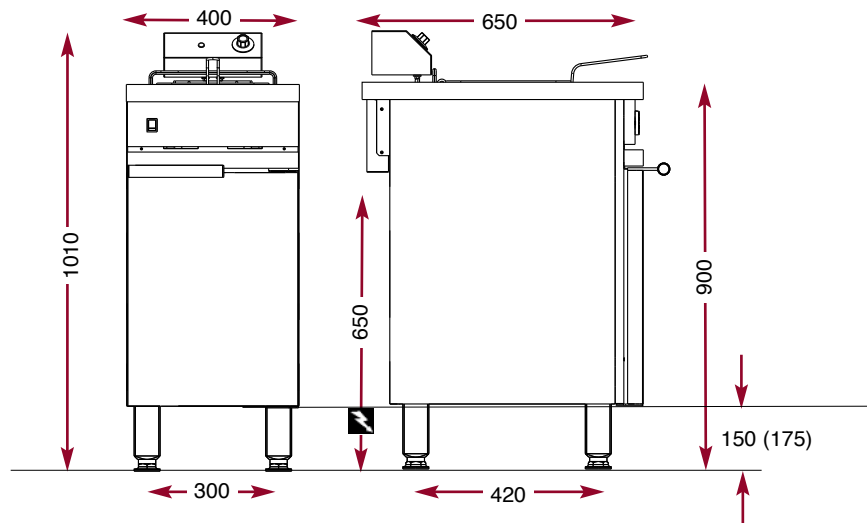
L 400 – D 650 – H 900


AMBASSADE
DE BOURGOGNE

The Chef's Choice.

12 L electric fryer - 12kW

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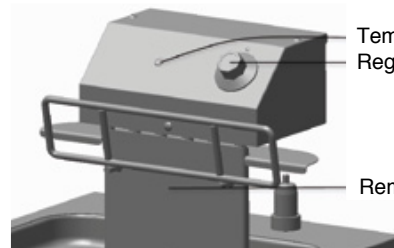
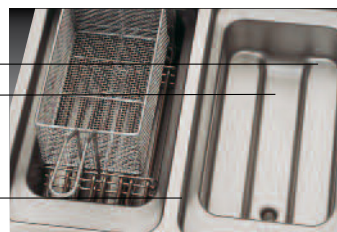


 Power connection

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 434 FRI	5'45"	24,0	144	4'00"	30	180	2500

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



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