## **Module - electric**





Electric fryer 2 x 8 litres, 2 x 7.5 kW.

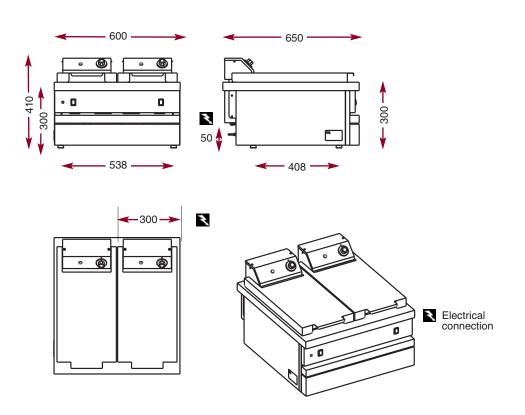
- Pressed stainless steel tanks with cold zones.
- Drain valve.
- 60/180°C thermostats.
- · Safety thermostats.
- Removable element blocks.
- Electric supply: three-phase 400 V.
- Supplied with 2 large baskets.
- Optional: 230 V single phase with an additional cost.
- Supplied without oil trap.

**CSE 628 FR** 

W 600 - D 650 - H 300



## Module - Electric fryer 2 x 8 litres, 2 x 7.5 kW. CSE 628 FR



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			Doolset
	Cooking time (in mn.)	Hour production (in kg)	Number of portions	Cooking time (in mn.)	Hour production (in kg)	Number of portions	Basket capacity (in g.)
E 628 FR	5'00"	29,0	170	4'30"	33,0	160	1200

 $<sup>^{\</sup>star}$  Every fryer's thermostat being set on 180°C.



The Chef's Choice.