SERIES	PRODUCT FAMILY	VERSION	MODEL
900	**FRYER**	**ELECTRONIC**	**NEFE92115E**

DESCRIPTION

ELECTRONIC FRYER 1 WELL 15 LT.



TECHNICAL DATA:

STRUCTURE	FLOOR
WIDTH	400 mm
DEPHT	900 mm
HEIGHT	900 mm
NET WEIGHT	58 kg
VOLUME	0.5 m3
ELECTRIC POWER	12 kW
PHASE	3N
FREQUENCY	50/60 Hz
VOLTAGE	400 V

WELL CAPACITY	15 LT.
WELL DIMENSIONS	250x318x525 mm

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FEATURES:

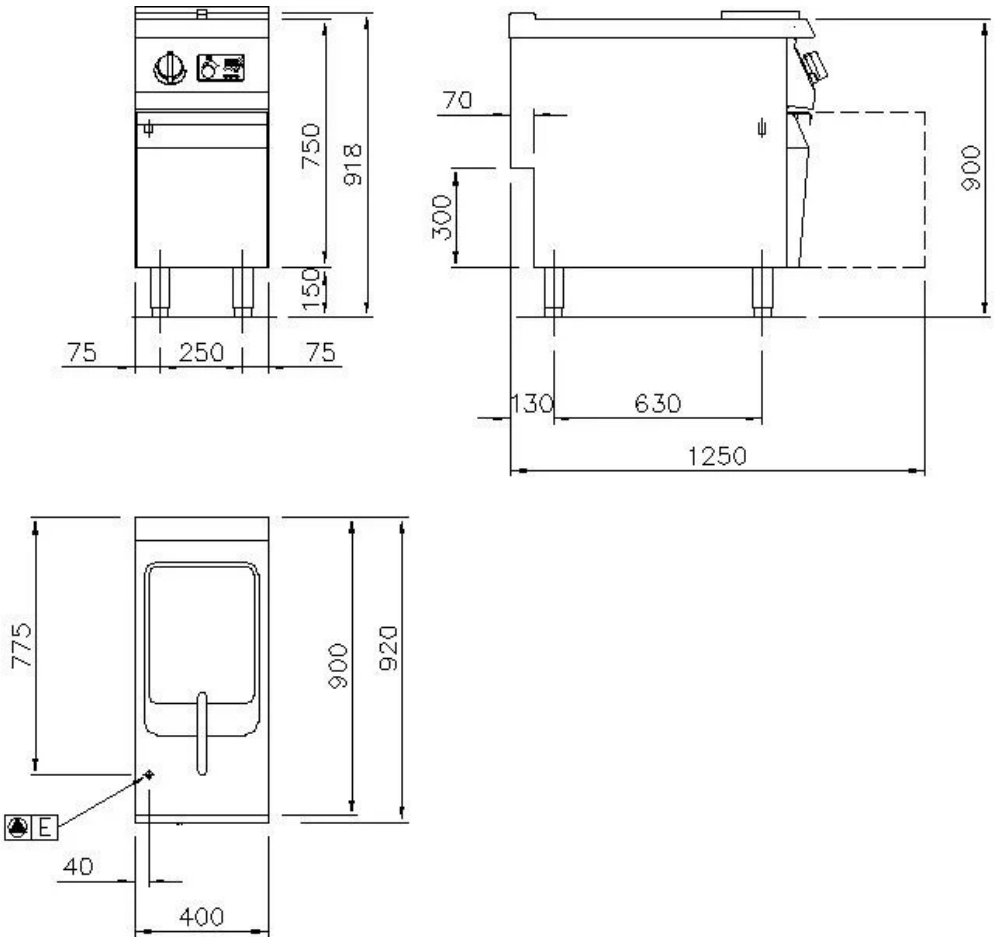
Electronic Fryer, single well, Monoblock unit on base with hinged door. Cook top made of stainless steel AISI 304, thickness 20/10, pre-fitted for head-to head connection. Pressed well made of stainless steel AISI 304, with radiused inner profile. Well capacity in litres 15. Well with wide expansion area in the front part for oil and foam and extended cooling area in the front part for collection of food particles. Heating by means of shielded electrical resistance in stainless steel AISI 304 positioned inside the well. The resistances rotates over 90° to make cleaning procedures easier. Control and operational settings via backlit computer with touch technology, black musk. Precise temperature control at ° C, three timers integrated with buzzer and auto shut off to decrease power consumption, standby function with adjustable set point, audible and visual signals for set timings and temperatures, temperature also displayed when appliance is turned off, auto diagnose system to check that appliance is operating correctly and low voltage digital inputs to optimize power consumption. Electronic temperature control with settings between 100°C and 180°C. Manually resettable safety thermostat. Extractable filter, basket and lid and collector for drain cock included. Height-adjustable feet in stainless steel.

OPTIONAL ACCESSORIES:

• OIL DRIP TRAY	EBAC9
• COLLECTOR FOR FRYING RESIDUE	NXFIV15G

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INSTALLATION SCHEME



E1	SOCKET	400 V	3N
AF	COLD WATER		
AC	HOT WATER		
G	GAS		
S	DRAINING		

NOTES FOR THE INSTALLER:
All water and gas connections must be fitted with a shut-off valve or ball valve.
Main gas connections must be provided of closing gate device.
Gas connections must not use welded tubes.
Gas connections must be jacketed according to current rules in the country.
Electric connections must be provided of safety switch and a minimum exit wire of 1,5 meter lenght (except where otherwise required in the drawing).
All sockets must be built according to safety-rules in force. Suited for humid room and settled with necessary plug.
All electric connections must be provided of main switch.
The specification shown in this document are to be considered not bounding.
The company reserves the right to make technical changes at any moment.

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