

EF7-60

600mm 3 Basket Induction Fryer



INDUCTION

Specifications

- Power Ratings: 15kW, 20.9A, 50Hz
- 3 Phase Electrical Connection
- Hard wired or fit cable and plug (not supplied)
- 500mm from Left, 68mm from Rear, 480mm from Floor
- Drain - oil release with ball valve
- Protection Ratings: IPX4
- Working height: 850mm
- Dimensions: 600 x 750 x 1000H @ 75kg
- Packed dimensions: 640 x 860 x 1260H @ 85kg

Features

- Approx 45kg/h production output (thawed shoestring fries)
- 11 minutes initial heat up time from ambient to 180 °C oil
- 15kW power provides rapid heat recovery during cooking
- Fast and powerful with instant heat transfer to tank
- Digital thermostatic control maintains accuracy
- User friendly touch control operation with timer functions
- Lower ambient heat for a more comfortable kitchen
- 90%+ thermal efficiency results in lower energy costs
- Safer than gas with zero carbon emissions or combustion
- Durable, versatile, and easy to clean and service
- AISI grade stainless used on all external panels
- High quality engineering and craftsmanship throughout

Fryer

- 15kW rapid induction high-frequency coil technology
- Accurately measures oil temperature and regulates heat
- 6 programmable temperature/timer settings
- Tank is separate from heat source improving uniformity
- 50 litre total tank capacity (30-35 litre min-max oil fill level)
- Consistent heating preserves oil life longer than gas fryers
- High temperature/empty tank safety mechanism
- Isolated bottom ensures user safety at all times
- Supplied with 3 fryer baskets and overnight lid

Cleaning/Serviceing

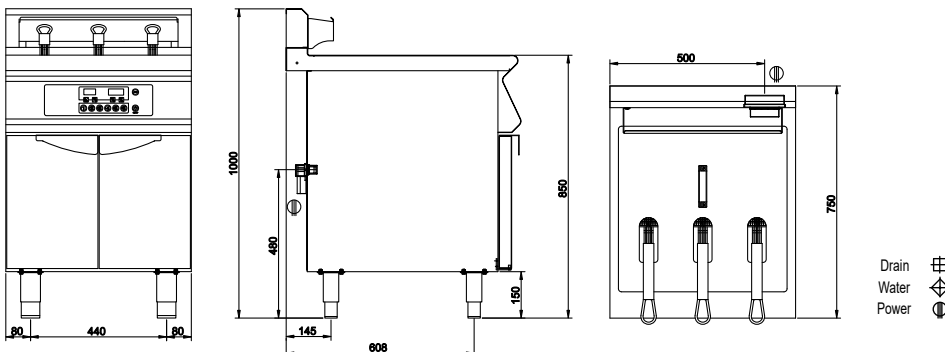
- Removable baskets and filters
- Drain pipe extension included
- Parts & components easily accessible for servicing

Options/Accessories

- Rear Castors

Warranty

- 1 Year Included + 1 Year Extendable upon registration



Must be installed by an authorised person in accordance with AS/NZS 3000.

Please note that specifications or design may be altered at any time without notice.

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