



# ELECTRIC DEEP FRYERS

ELEKTRO-FRITTEUSEN



**GOOD FRYING,  
SMALL INVESTMENT.**

GUTES FRITTIEREN,  
GERINGE INVESTITION.



FRE 8+8

FRET-10V

**WITH DRAINAGE TAP - WITHOUT DRAINAGE TAP**

## ELECTRIC DEEP FRYERS



FRE 5+5



FRET-8V

## SERIES

## Deep fryers without tap (FRE) - Deep fryers with tap (FRE-V)

- Heating element-holder header easily removable for cleaning.
- 18/8 stainless steel shielded heating elements.
- Safety microswitch in heating element header.
- Cover and basket included.
- **SERIES FRE-V:** Fitted with drainage tap.

- Heizstabköpfe, zur Reinigung leicht herausnehmbar.
- Abgeschirmte Heizstäbe aus 18/8 Edelstahl.
- Sicherheits-Mikrounterbrecher im Heizstabkopf.
- Deckel und Korb inklusive.
- SERIE FRE-V: Ausgestattet mit Ablasshahn.

	Outside							
	Models	measurements	Capacity	Voltage	Kg	m <sup>3</sup>	Kw	€
Single-phase 230 V ⚡	FRE-5	18,5x42x35h	5 litres	230 V	7	0.05	2.7	197
	FRE-5+5	37x42x35h	5+5 litres	230 V	14	0.1	5	383
	FRE-8	27x42x35h	8 litres	230 V	10	0.08	3.3	212
Single-phase 230 V ⚡	FRE-8+8	54x42x35h	8+8 litres	230 V	20	0.16	6.6	409
	FRE-8V	27x49x35h	8 litres	230 V	10	0.08	3.3	311
	FRE-8+8V	54x49x35h	8+8 litres	230 V	20	0.16	6.6	604
Three-phase 400 V ⚡	FRET-10V	27x53x35h	10 litres	400V 3+N	12	0.1	6	528
	FRET-10+10V	52x53x35h	10+10 litres	400V 3+N	24	0.2	12	952