SERIE 60

Fryers





Technical features

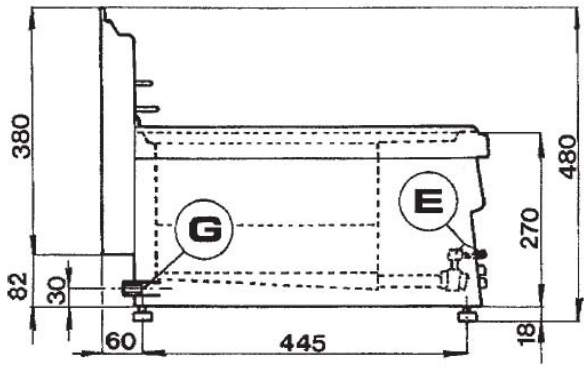
Range made of 2 electric model top and 2 gas model top.
Tank bottom with cold area and oil drain tap. Chromium plated steel basket. AISI 304 stainless steel lid.
Gas heating: high-performance burner with horizontal flame. Thermostatic adjustment of T° oil from 90°C to 190°C, with safety valve and thermocouple. Automatic lighting with pilot burner and piezoelectric device. Additional safety thermostat
Electric heating: Incoloy stainless steel heating elements. Thermostatic adjustment of T° with warning light to control functioning. Additional safety thermostat

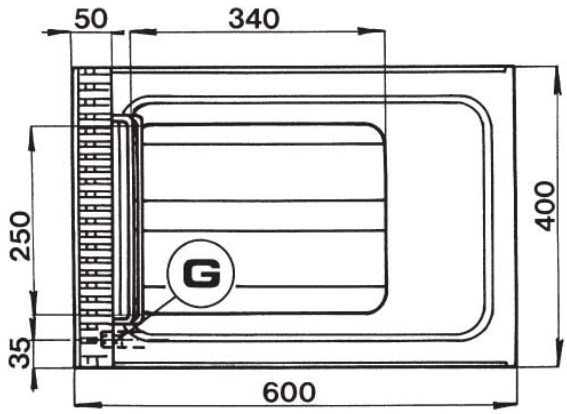
	DIMENSIONS	PAN CAPACITY	POWER		WEIGHT
	W x D x H cm	Lt.	GAS kW	ELECTRIC kW	kg
GAS					
MG046-03-004	40 x 60 x 27/46	8	7,4		23
MG066-03-007	60 x 60 x 27/46	8+8	14,8		40
ELECTRIC					
ME046-03-004	40 x 60 x 27/46	10		9	23
ME066-03-007	60 x 60 x 27/46	10+10		18	40

SERIE 60

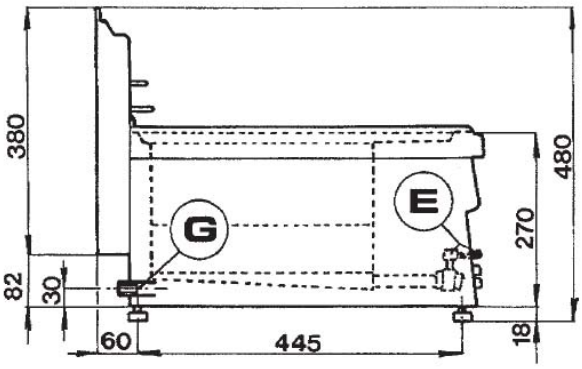
INSTALLATION DIAGRAM

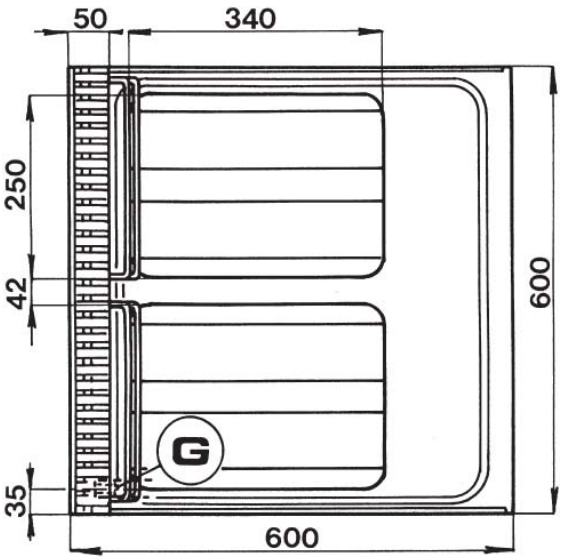
MG046-03-004





MG066-03-007



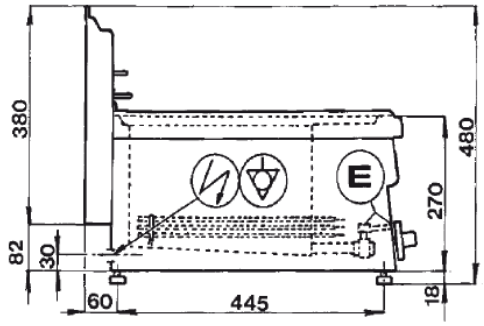


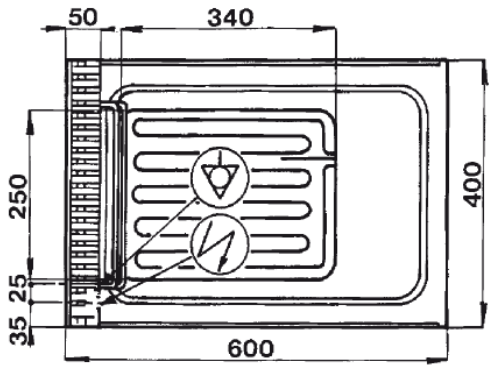
G = Collegamento gas G 1/2”
Gas connection G 1/2”
Raccord gaz G 1/2”
Gasanschluß G 1/2"
Conexión gas 1/2”

E = Rubinetto scarico olio G 3/4”
Oil discharge valve G 3/4”
Robinet de vidange huile G 3/4”
Ölablaßhahn G 3/4"
Grifo vaciado aceite G 3/4”

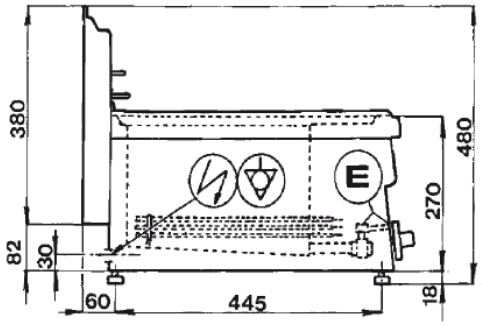
SERIE 60

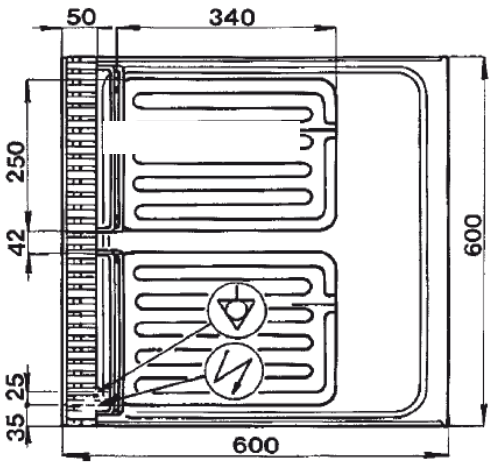
ME046-03-004





ME066-03-007





Equipotenziale
Equipotential
Equipotentiel
Äquipotential
Equipotencial

Ingresso cavo d'alimentazione
Supply cable inlet
Entrée câble d'alimentation
Speisekabeleingang
Entrada cable de alimentación

E = Rubinetto scarico vasca
Tank drainage tap
Robinet de vidange bac
Wannenauslaufhahn
Grifo de vaciado del recipiente

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