

ELECTRIC FRYER Litres 10+10

CODICE
CR0854319

MODELLO
OF66ER

SERIE
SERIE 650

GENERAL CHARACTERISTICS

The OLIS SNACK 650 range has a design that characterises all equipment in both top and monoblock versions, with large knobs and an ergonomic dashboard shape.

The wide choice of machines and high performance make this range the ideal choice for environments that are not very spacious but still require high-performance machines.

The modularity of the range allows infinite combinations with installation on compartment bases or tables.



TECHNICAL SPECIFICATIONS

■ ELECTRIC FRYING MACHINE Liters 10+10 Fryers have high specific powers to ensure a 'high quality of the fried product, as it reduces the amount of oil absorbed. The provided specific powers of 0.9 kW/l, are characteristic of large professional machines. The sensitivity of the thermostat with bulb positioned in the center of the tank, ensures maximum temperature control with fast response time to temperature drops. Temperature control, safety thermostat, power

indicator lights and fully removable heating elements to allow easy cleaning. Temperature adjustable from 100 to 190°C. ■ In the gas fryer, the burner is external to the tank and is made of stainless steel with a stabilised flame. Piezo ignition and safety ensured by valve with thermocouple and pilot flame. ■ The fryers have moulded tubs with sloping bottoms to facilitate oil drainage. ■ In the electric version, the heating elements are completely removable from the tank for optimal cleaning.

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Technical Information

SPECIFICATION	DATA
MATERIAL	CR0854319
DEFINITION	FRIGGITRICE R/ROV.EL.2X10L 60 M60 OF66ER
COMMERCIAL LINE	SERIE 600
SUPPLY	ELECTRICS
DIM. WIDTH	600 mm
DIM. PRODUCTIVITY	600 mm
DIM. HEIGHT	295 mm
NET WEIGHT	30.7 Kg
VOLUME (net)	0.106
PACKAGE LENGTH	630 mm
PACKAGE WIDTH	690 mm
PACKAGING HEIGHT	500 mm
PACKAGE VOLUME	0,217 m3
GROSS PACKING WEIGHT	38 Kg
STANDARD POWER SUPPLY	380-415V 3N
FREQUENCY	50-60 Hz
ELECTRICAL POWER	12 kW
IP GRADE	IPX3
CERTIFIED MODEL	OF66ER

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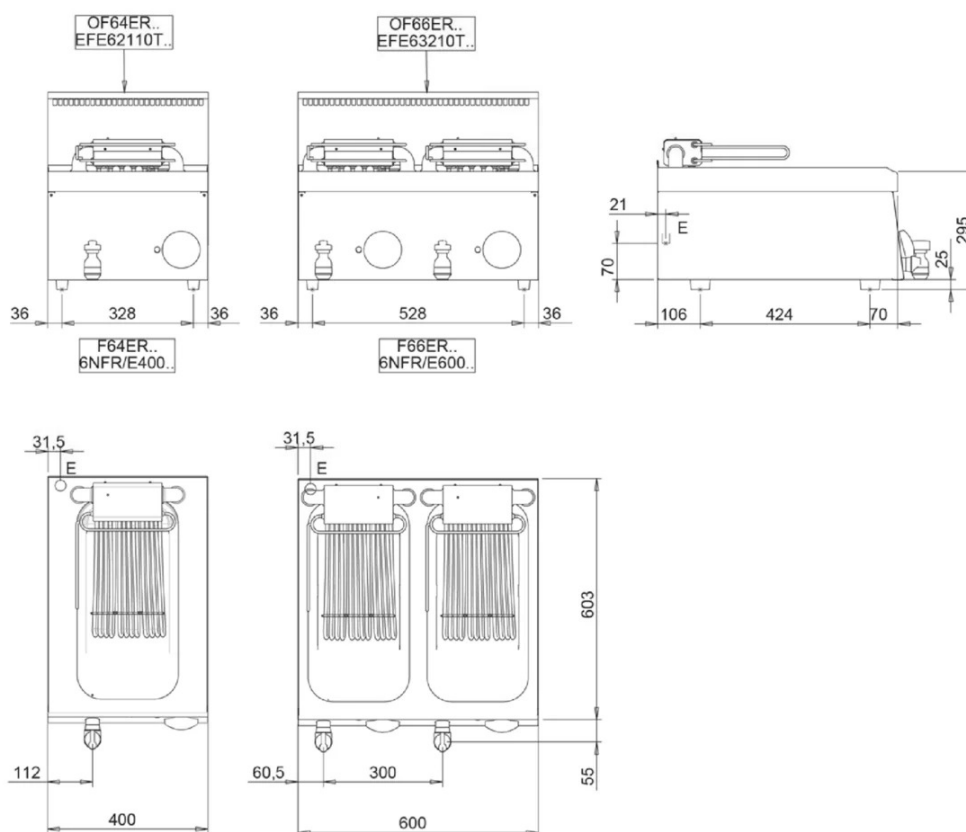
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SCHEMA DI INSTALLAZIONE - INSTALLATION DIAGRAM - INSTALLATIONSPLAN - SCHÉMA D'INSTALLATION - ESQUEMA DE INSTALACION - INSTALLATIESCHEMA - IINSTALLATIONSRTNINGAR

MISURE IN mm - DIMENSIONS IN mm - ABMESSUNGEN IN mm
MESURES EN mm - MEDIDAS EN mm - MATEN IN mm



LEGENDA - LEGENDE - KEY - LEGENDE - LEYENDA - LEGENDA

E Pressacavo entrata linea elettrica - Stopfbuchse - Electric cable stress relief - Presse etoupr de cable el Pisacable - Elektrische kabelwartel

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ACCESSORIES

CODE	MODELLO	DESCRIZIONE
MA10405246900	ONC-1/2M	OFQE fryer basket 1/2 module 8.5x30x10.5
MA10405230900	ONC-1M	Basket for tub 10 lt TOP17,5x30x10,5 cm ONLY TOP VERSION