

CR0854339

MODELLO OF66ERP 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

■ POWERED ELECTRIC FRYER Liters 10+10. Fryers have high specific powers to ensure a 'high quality of 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.







CODICE CR0854339 **MODELLO** OF66ERP SERIE 650

Technical Information

| SPECIFICATION | DATA |
|-----------------------|--------------------------------------|
| MATERIAL | CR0854339 |
| DEFINITION | FRIGG.RP/ROV.EL 2X10L 60 M60 OF66ERP |
| COMMERCIAL LINE | SERIE 600 |
| SUPPLY | ELECTRICS |
| DIM. WIDTH | 600 mm |
| DIM. PRODUCTIVITY | 600 mm |
| DIM. HEIGHT | 295 mm |
| NETWEIGHT | 31 Kg |
| VOLUME (net) | 0.106 |
| PACKAGE LENGTH | 640 mm |
| PACKAGE WIDTH | 780 mm |
| PACKAGING HEIGHT | 680 mm |
| PACKAGE VOLUME | 0,340 m3 |
| GROSS PACKING WEIGHT | 39.4 Kg |
| STANDARD POWER SUPPLY | 380-415V 3N |
| FREQUENCY | 50-60 Hz |
| ELECTRICAL POWER | 18 kW |
| IP GRADE | IPX3 |
| CERTIFIED MODEL | OF66ERP |





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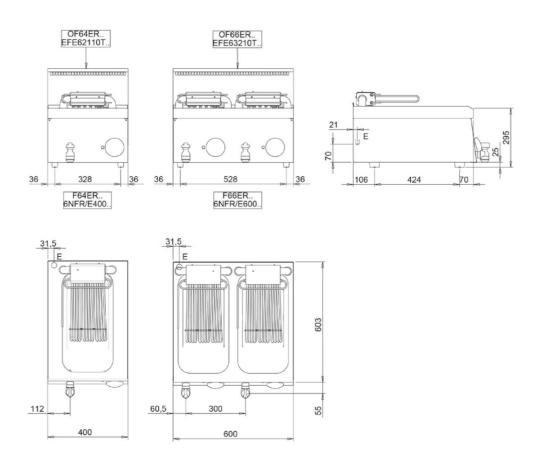
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MODELLO OF66ERP

SERIE 650

SCHEMA DI INSTALLAZIONE - INSTALLATION DIAGRAM - INSTALLATIONSPLAN - SCHÉMA D'INSTALLATION - ESQUEMA DE INSTALLACION -INSTALLATIESCHEMA - IINSTALLATIONSRITNINGAR

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 |
|---------------|----------|--|
| CR0852859 | OBV66 | OPEN BASE size 60cm Series 650 |
| CR0858049 | OCS60 | Pair of drawers |
| MA10405246900 | ONC-1/2M | OFQE fryer basket 1/2 module 8.5x30x10.5 |
| CR0858059 | OP60D/S | door per compartment 60 - 100 |
| MA10405230900 | ONC-1M | Basket for tub 10 lt TOP17,5x30x10,5 cm ONLY TOP VERSION |

