

PRODUCT SHEET

FRYER RFE 12



Specifications

Reference	RFE 12
Dimensions	400 x 600 x 445 mm
Weight	25 Kg
Power	9 Kw
Voltage	380 V
Capacity	12 L
Output	16 kg/h

Description

This professional cold-zone fryer is particularly suitable for fast food restaurants. Automatic oil filtering by decanting allows you to fry chips, fish, doughnuts, etc. in succession using the same oil, using minimal quantities of oil, without carbonisation and, therefore, without transmitting taste or smell.

RFE 12: high powered modular 12L fryer with only one button: Thermostat-commutator 190°C to switch on and regulate the temperature.

A perfect draining device in safe: the drawn and lightly tilted tank in only one piece is especially made for the direct flow of the oil without rest of oil in the tank.

Features: thermostat-commutator 190°C, high power heating elements hold by 2 stainless steel flanges, a double safety thermostat which cuts out in case of overheating or lack of oil, baskets fitted with heat resistant handle, pilot lights. Available in 2 x 3,5 kW (2 cords, single phase) and 2 x 5 kW (triple phase).
Made in France