



Fat fryer / Fritteuse

VM400N

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Fat fryer VM400N 480 Volt

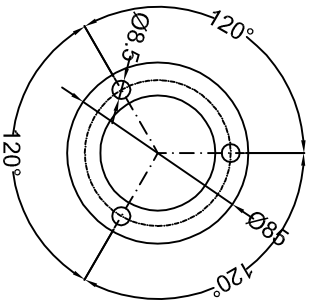
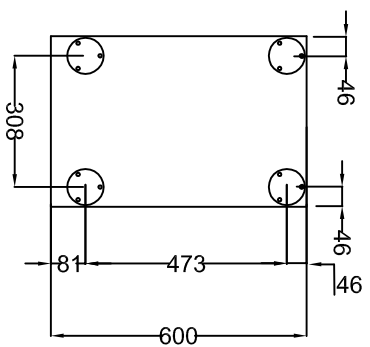
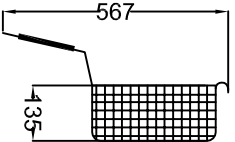
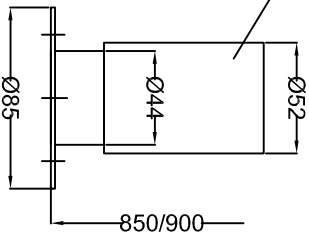
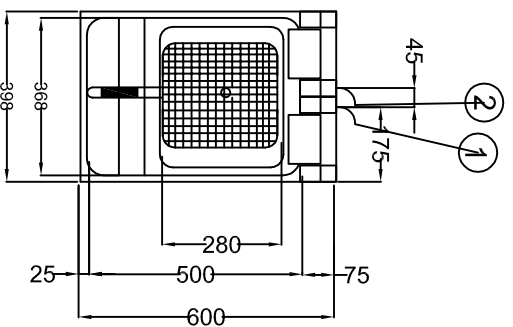
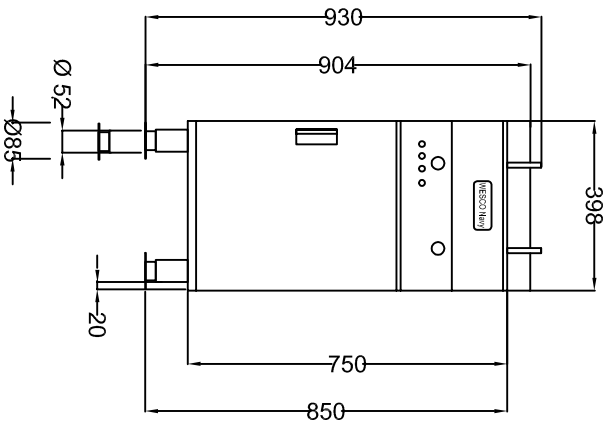
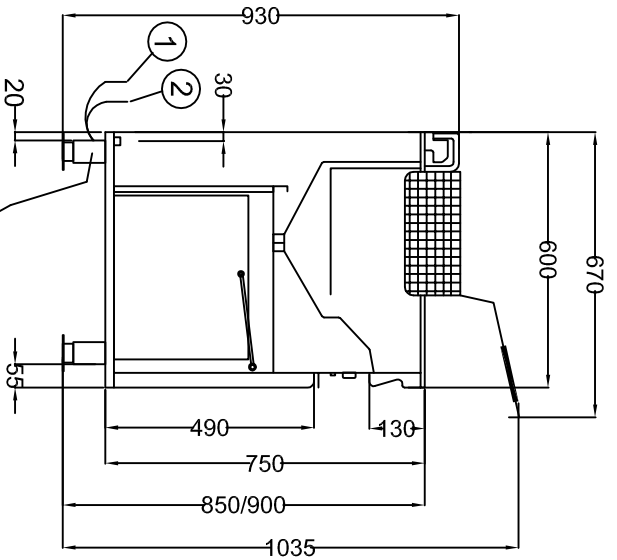
Volume.....20 ltrs.

Total capacity..... 17 KW

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Marine Execution

- Built acc. to SOLAS-Rules, but without fire suppression system.
Prepared for use with our
FIRE SUPPRESSION SYSTEM.
- Completely made of stainless steel.
- 1 Oil chamber.
- Heating elements of stainless steel.
- Safety thermostate on each heating element.
- Thermostate with quick reaction.
- All switches are built in.
- Thermostate feeler in the middle of the oil bath.
- Special safety for use on ships.
- Stainless steel baskets.
- Stainless steel feet for deck mounting.
- With high isolation.
- Complete and ready for use.



- ① Electrical connection PG16
- ② SOLAS security connection PG16

Wir behalten uns vor, alle technischen Spezifikationen im Interesse der Weiterentwicklung zu verändern.
We reserve the right to modify the specifications if necessary.

PILOT OUT OF SCALE

ITEM	VM400N	DRAW.	AW	02.03.12
Fat fryer				
Fritteuse				
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Hamburg

