



Double fat fryer  
900XP

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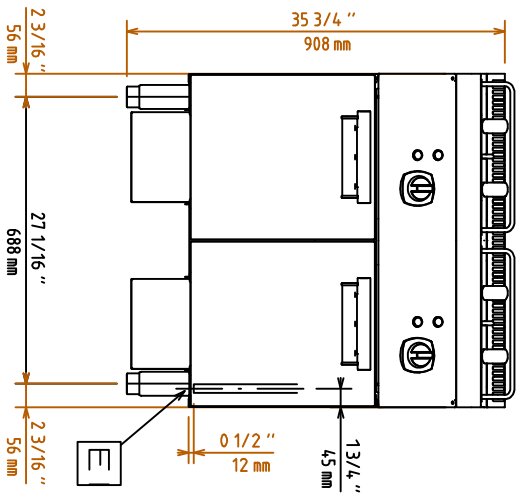
## Fat fryer 900XP

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Total capacity.....36,00 KW  
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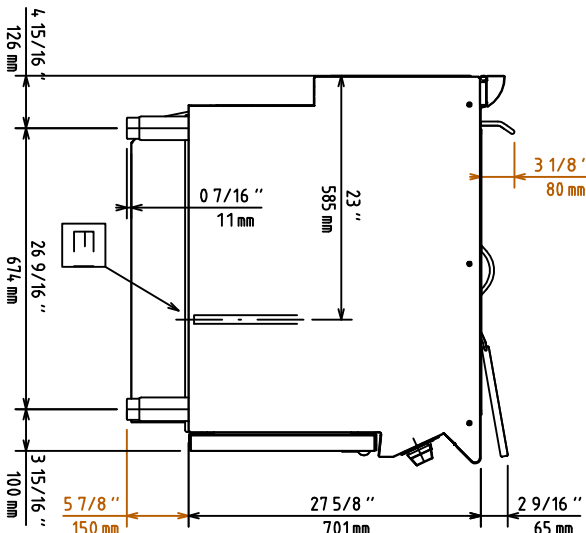
### **Marine Execution**

- Capacity : 2 x 23 ltrs. wells.
- Deep drawn V-Shaped wells.
- Interior of wells with seamlessly laser-welded corners for ease of cleaning.
- External infrared heating elements with innovative deflectors applied to the well for ease of cleaning of the internal well and safe operations.
- Thermostatic regulation of oil temperature up to a maximum of 185 °C.
- Overheat protection thermostat as standard on all units.
- All major compartments located in front of unit for ease of maintenance.
- IPX5 water resistance certification.
- The special design of the control knob system guarantees against water infiltration.
- Supplied as standard with 4 half size baskets and 1 right and left side doors for cupboard.

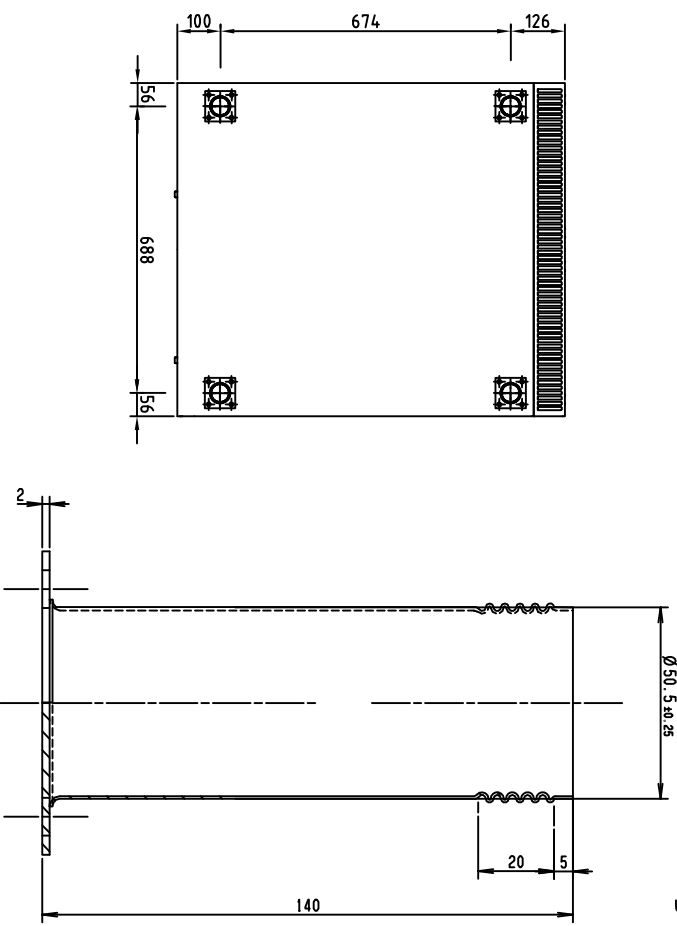
Front view



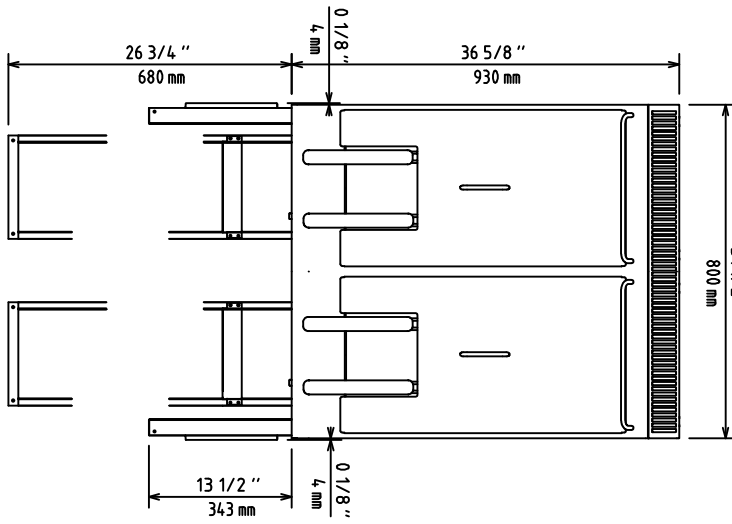
Side view



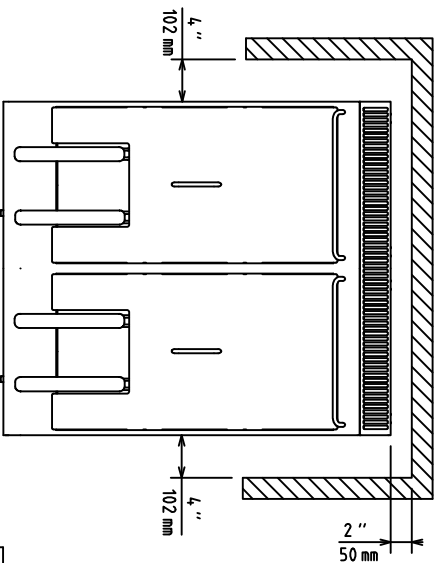
Foot design



Top view, doors open



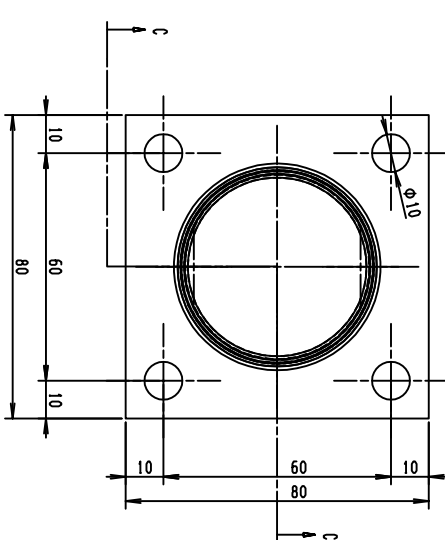
Top view, doors closed



PLOT OUT OF SCALE

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

Fat fryer		900xp	
Fritteuse			
SCALE	FORMAT	DRAW.	REV.
	A3	K0	-
THIS DRAWING REMAINS THE PROPERTY OF WESCO Navy			
		18.12.18	



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