



Air fryer
AFC32

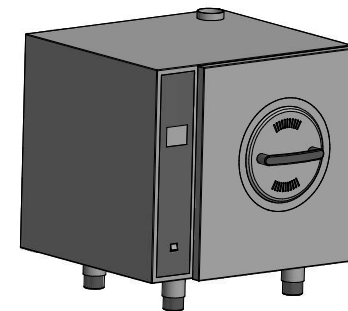
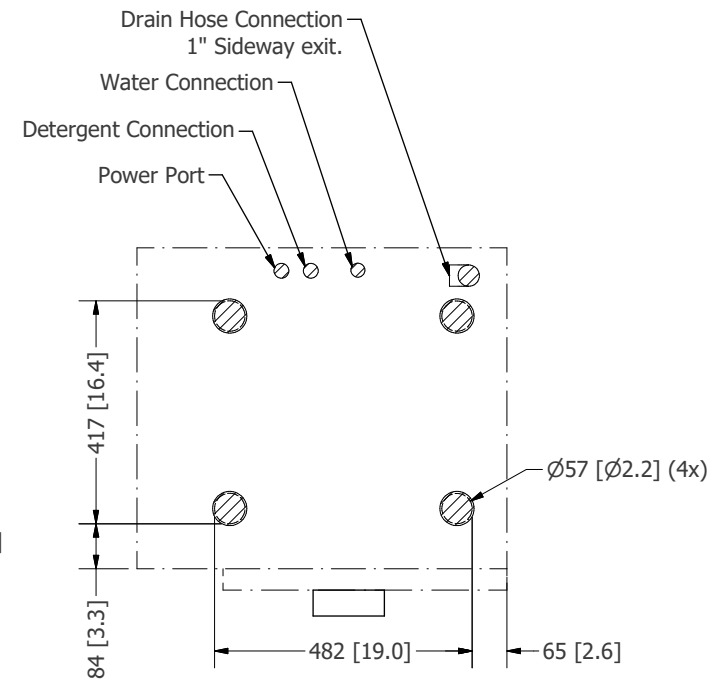
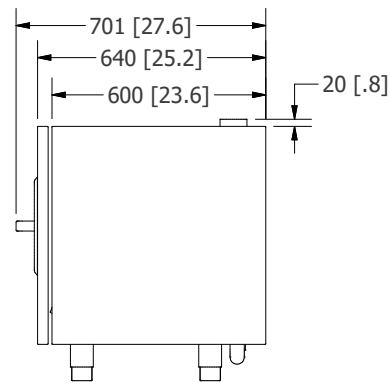
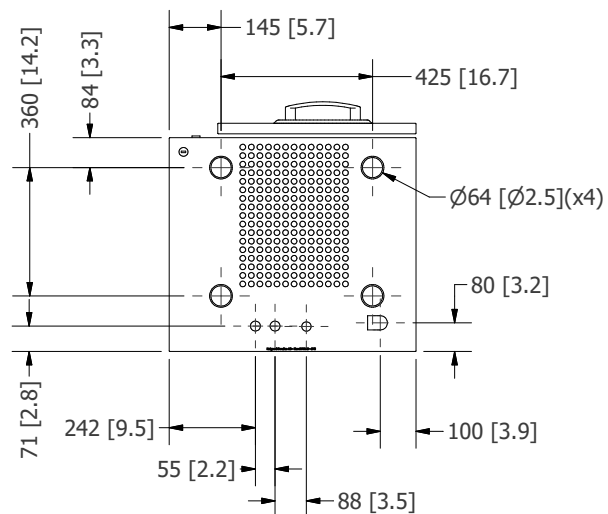
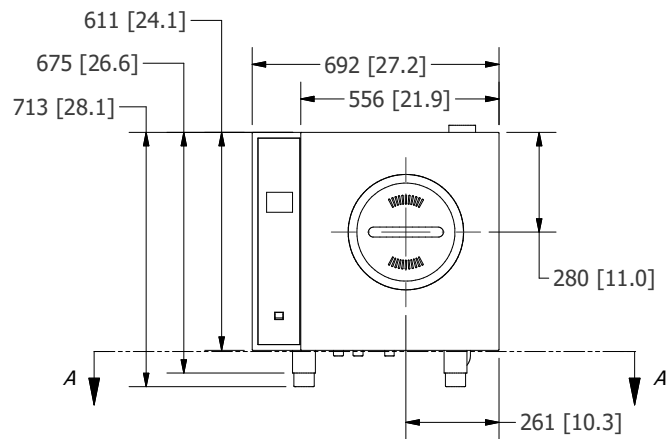
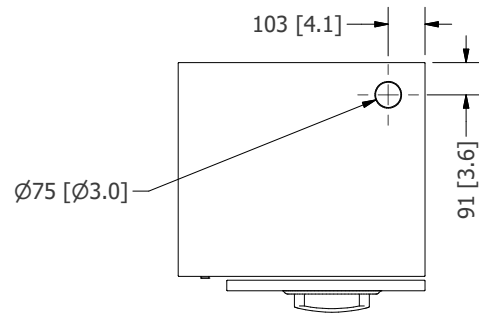
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Air fryer AFC32

Total capacity.....16,00 KW
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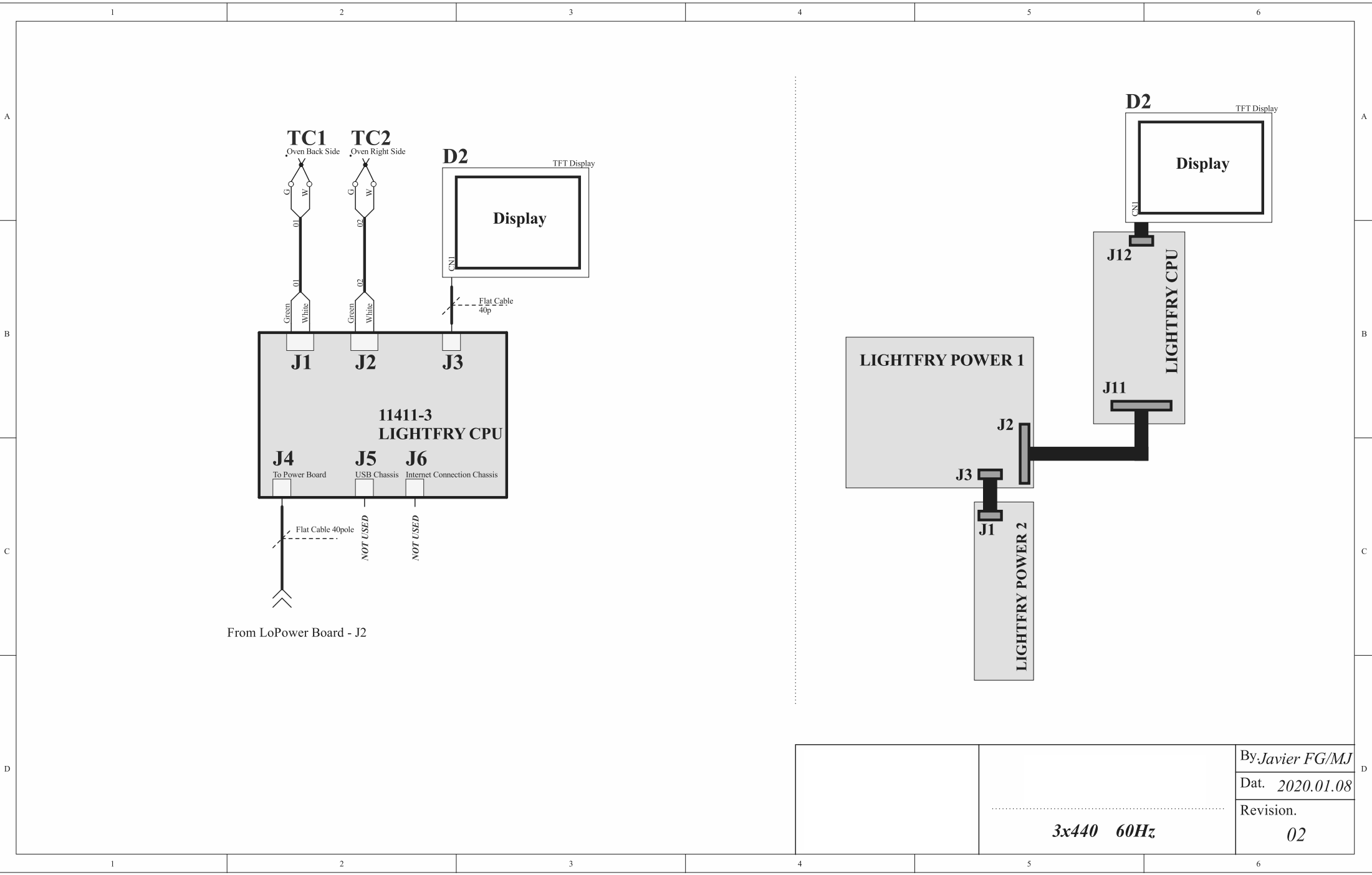
Marine Execution

- Capacity : up to 32 kg/hr
- Max. load per process : up to 2,5 kg
- Max. temperature reached : 260°C
- based on Air Fry Technology.
- makes French fries and all kinds of finger food without the need of oil or fat
- steam, hot air and motion are used.
- The cooking process is divided into two steps:
 - a steam phase during which the product is thoroughly cooked.
 - the crisp phase, during which a fan with very hot and dry air gives a crispy surface happening in a rotating basket in a closed oven chamber.
- No risk of oil fire
- Healthier due to lack of oil and fat



NOTE: Dimensions in *millimeters [inches]*

Material, Dimension		General tolerance		Scale 1 / 15	Format A3	Page 1/1
Drawing number		Revision B		Drawn JFG	Date 2017/11/15	
				Checked	Date	
		Other description Outside dimensions		Approved	Date	



By <i>Javier FG/MJ</i>
Dat. <i>2020.01.08</i>
Revision. <i>02</i>

3x440 60Hz

