



Fat fryer / Fritteuse

VM2200N

Tel.: +49 40 600 094 680 E-Mail.: info@wesco-navy.de

Fat fryer VM2200N.263

Total capacity.....11,8 KW

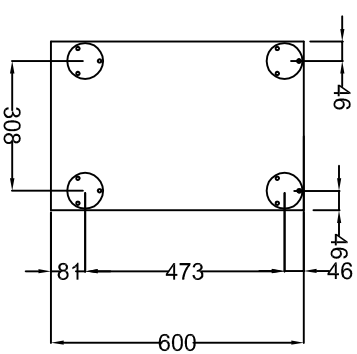
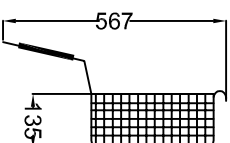
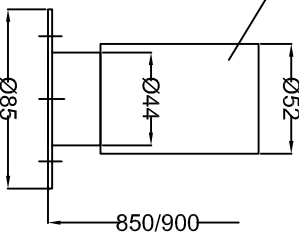
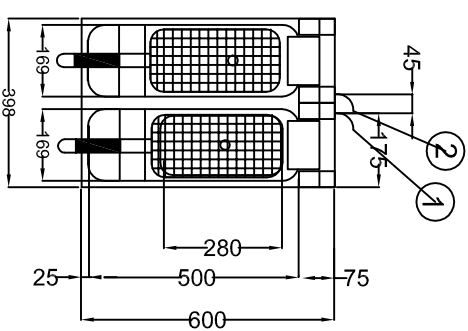
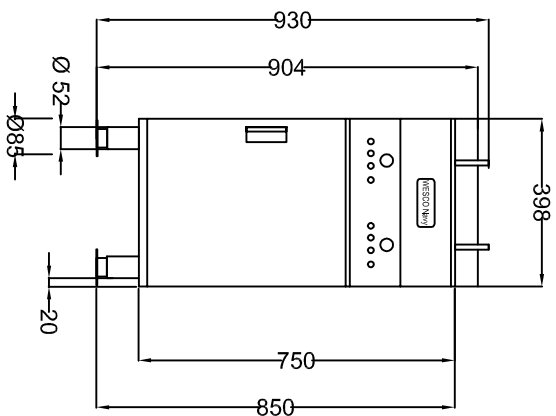
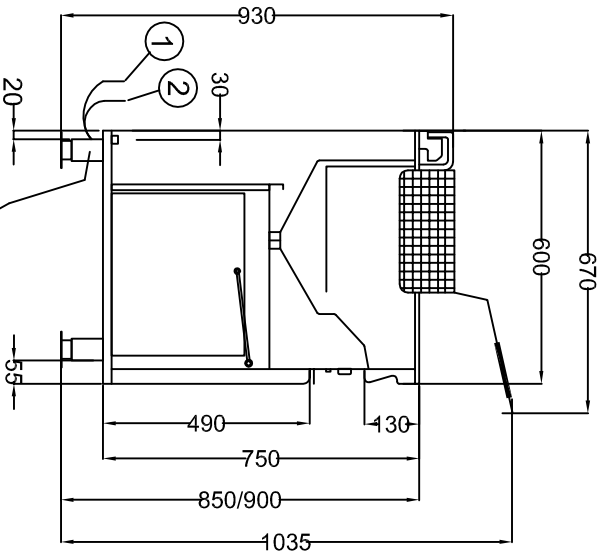
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Marine Execution

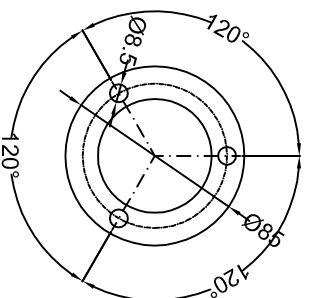
Heating : 11,8 kW

Basket : 2 x 9 Liter

- Built acc. to SOLAS rules, but without fire suppression system.
- Completely made of stainless steel.
- 2 Oil chambers.
- 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.
- Oiltray under the oil basin.
- With high isolation.
- Special safety for use on ships.
- Stainless steel baskets.
- Stainless steel feet for deck mounting.
- Complete and ready for use.



- ① Electrical connection PG16
- ② SOLAS security connection PG16



PLOT OUT OF SCALE

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

ITEM

Fat fryer
Fritteuse

VM2200N

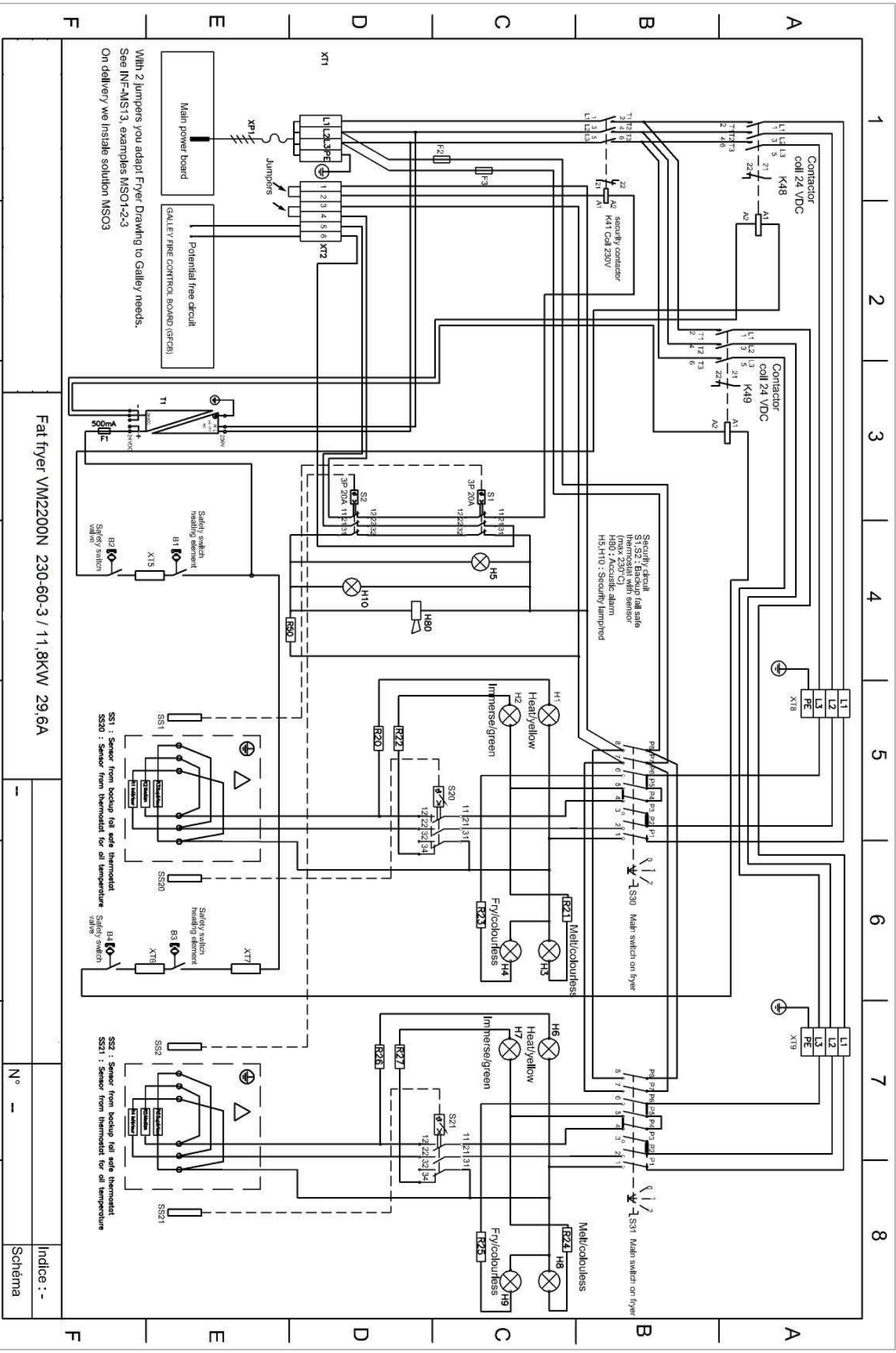
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DRAW. AW 02.03.12

REV. - -

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WESCO Navy
Hamburg



Fat fryer VM2200N 230-60-3 / 11,8KW 29,6A

-	N° -	Indice : -
		Schéma