



Fat fryer / Fritteuse

VM2200N

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Fat fryer VM2200N

Volume.....2x9 ltrs.

Total capacity.....17,0 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.

- 2 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.

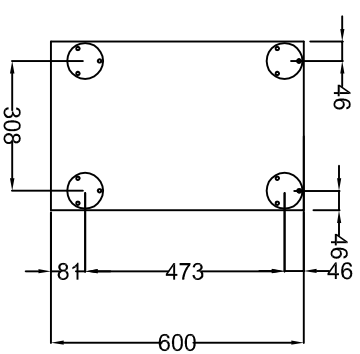
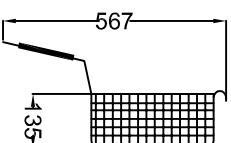
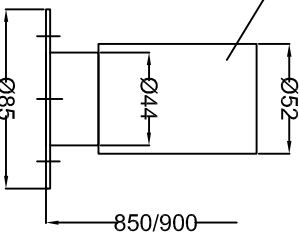
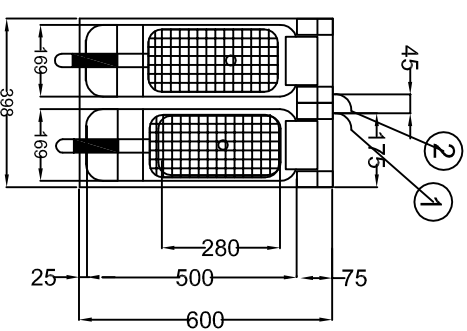
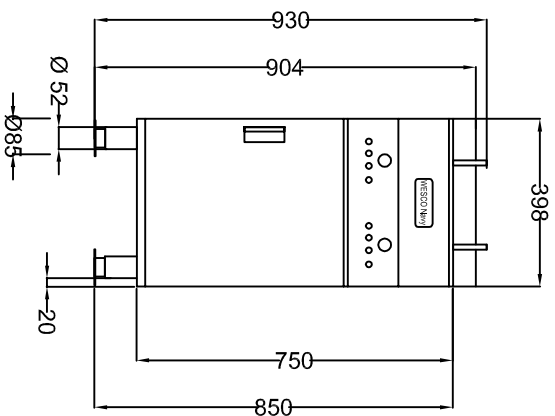
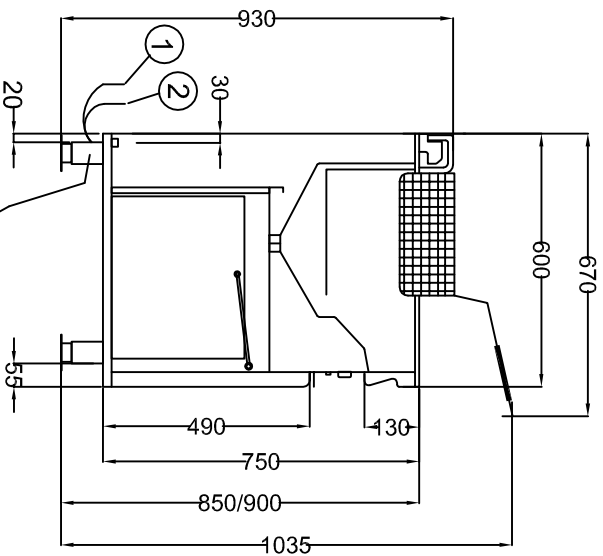
- Special safety for use on ships.

- Stainless steel baskets.

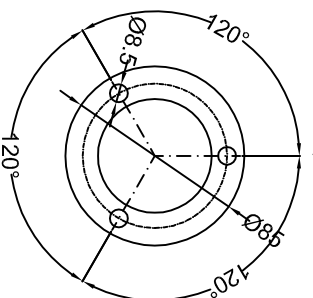
- Stainless steel feet for deck mounting.

- With high isolation.

- Complete and ready for use.



- ① Electrical connection PG16
- ② SOLAS security connection PG16



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

THIS DRAWING REMAINS
THE PROPERTY OF
WESCO Navy

DRAW. AW 02.03.12

REV. - -

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WESCO Navy
Hamburg

