



Fat fryer / Fritteuse

VM250N

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Fat fryer VM250N

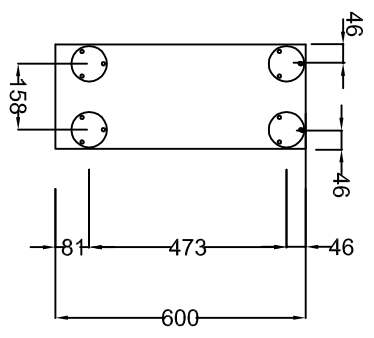
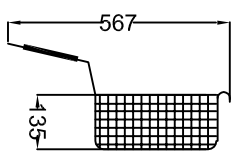
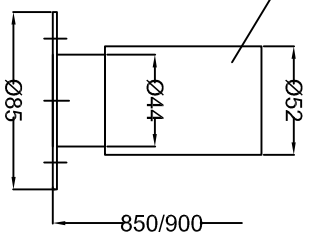
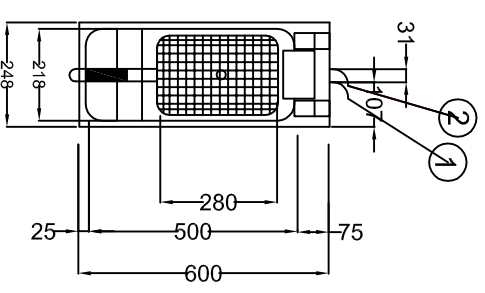
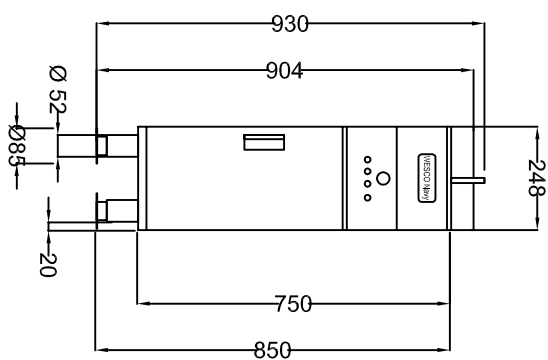
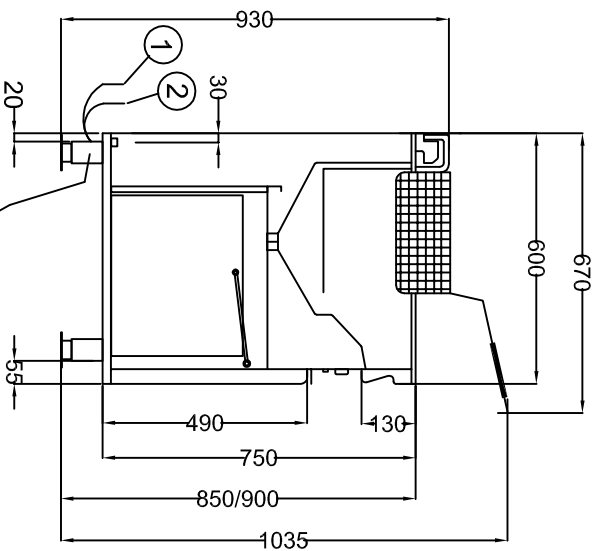
Volume.....10 ltrs.

Total capacity..... 7,2 KW

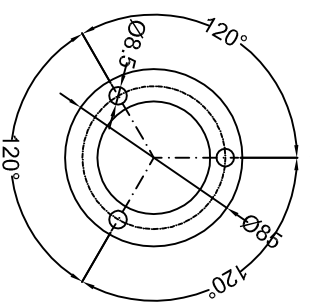
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Marine Execution

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

PLOT OUT OF SCALE

ITEM	Fat fryer	VM250N	THIS DRAWING REMAINS THE PROPERTY OF WESCO Navy	DRAW.	AW	02.03.12
	Fritteuse			REV.	-	-
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