



Fat fryer / Fritteuse

VM2525N

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Fat fryer VM2525N

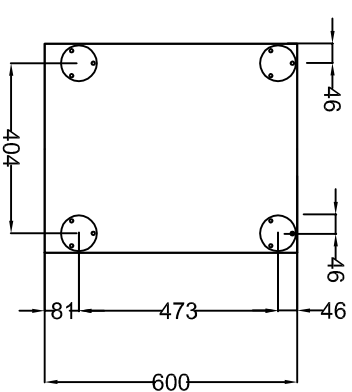
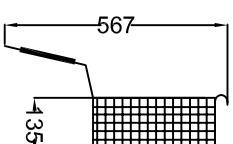
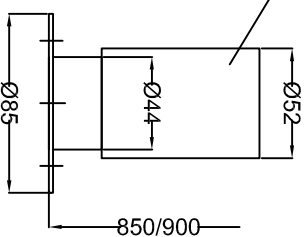
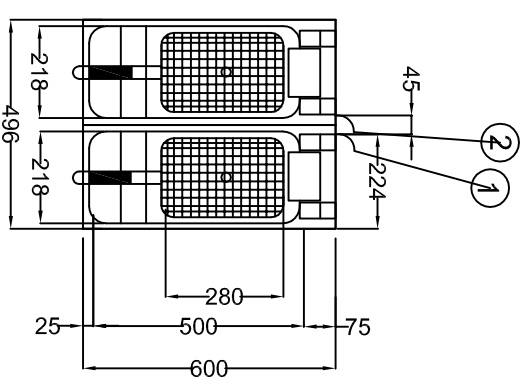
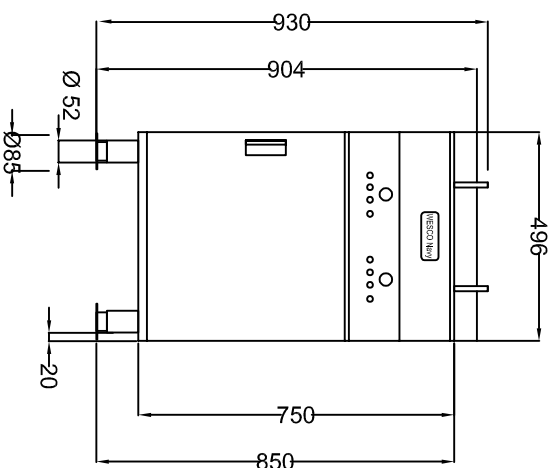
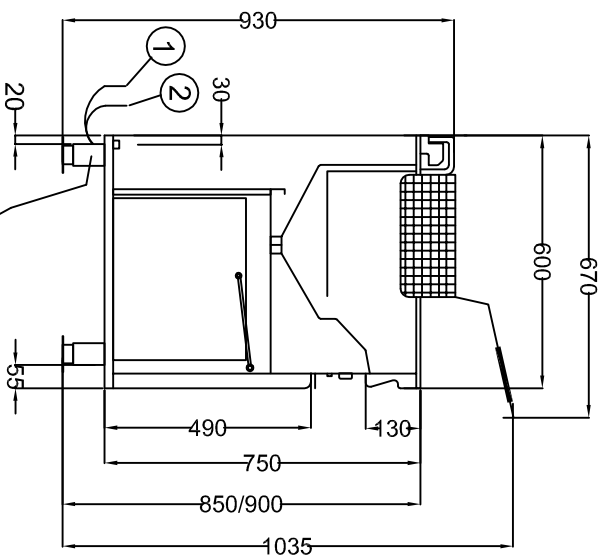
Volume.....2x10 ltrs.

Total capacity..... 14,4 KW

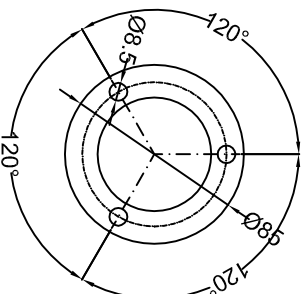
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Marine Execution

- 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



PILOT 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			DRAW.	AW
Fat fryer	VM2525N			02.03.12
Fritteuse		THIS DRAWING REMAINS THE PROPERTY OF WESCO Navy	REV.	-

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WESCO Navy
Hamburg

