



Fat fryer / Fritteuse

VM400N

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Fat fryer VM400N

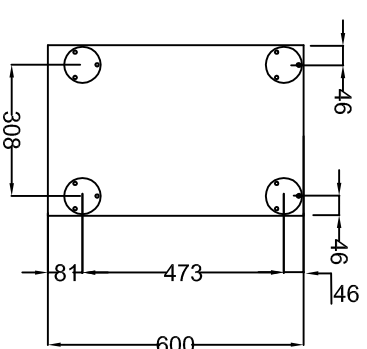
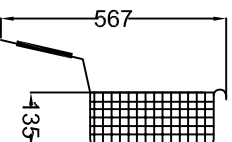
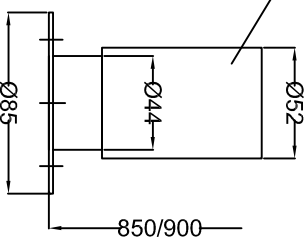
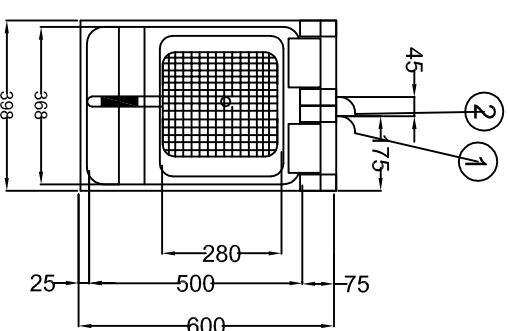
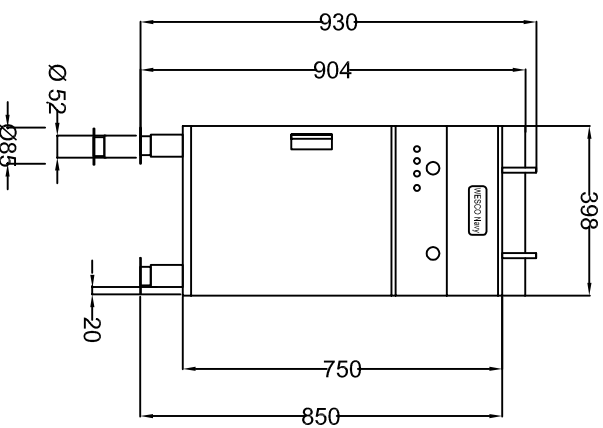
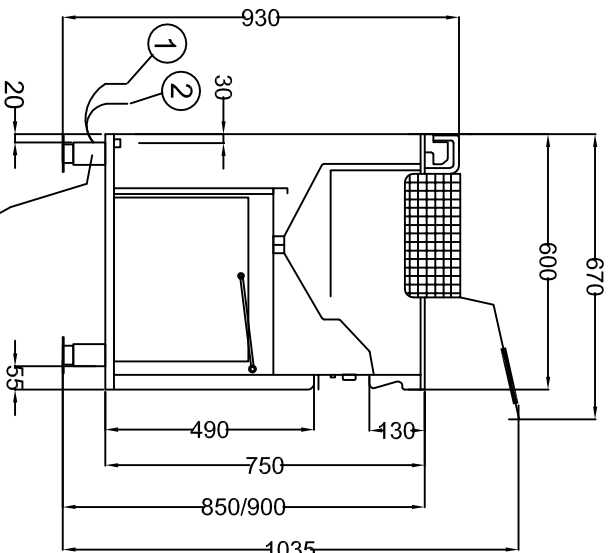
Volume.....20 ltrs.

Total capacity.....14,4 KW

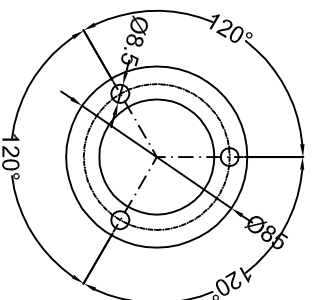
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Marine Execution

- Built acc. to SOLAS-Rules, but without fire suppression system.
Prepared for use with our
FIRE SUPPRESSION SYSTEM.
- Completely made of stainless steel.
- 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



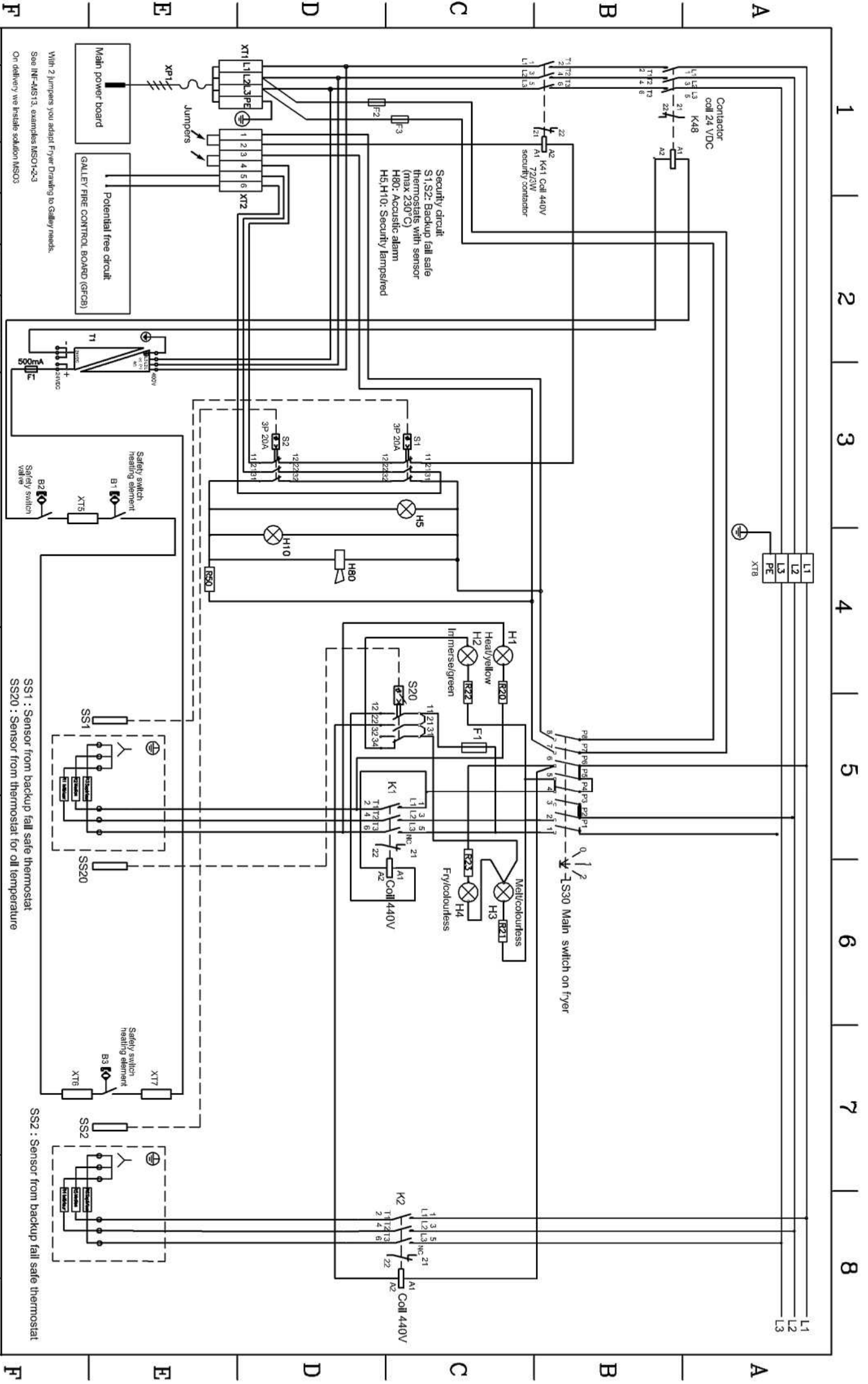
PILOT OUT OF SCALE

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

ITEM			DRAW.	AW	02.03.12
Fat fryer	VM400N	THIS DRAWING REMAINS THE PROPERTY OF WESCO Navy			
Fritteuse			REV.	-	-

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WESCO Navy
Hamburg



With 2 jumpers you adapt Fryer Drawing to Galley needs.
See INF-MS13, examples MS01-K23
Or delivery we inside solution MS03

SS1 : Sensor from backup fail safe thermostat
SS20 : Sensor from thermostat for oil temperature

SS2 : Sensor from backup fail safe thermostat

Indice	Modification	Date	Norm	Pichier	schéma 0244-M	Indice: a	Schéma
1							
2							
3							
4							
5							
6							
7							
8							

VM400E 3 x 440V 14.4 KW 19A

N° 8444-M

Indice: a

Schéma