



Fat fryer / Fritteuse

VM600N

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Fat fryer VM600N

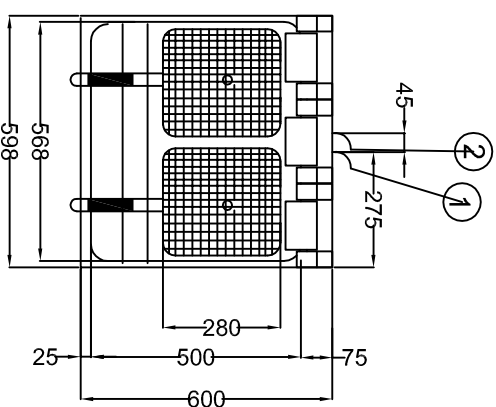
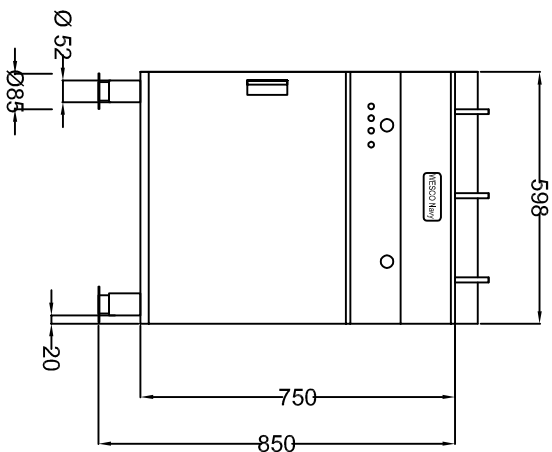
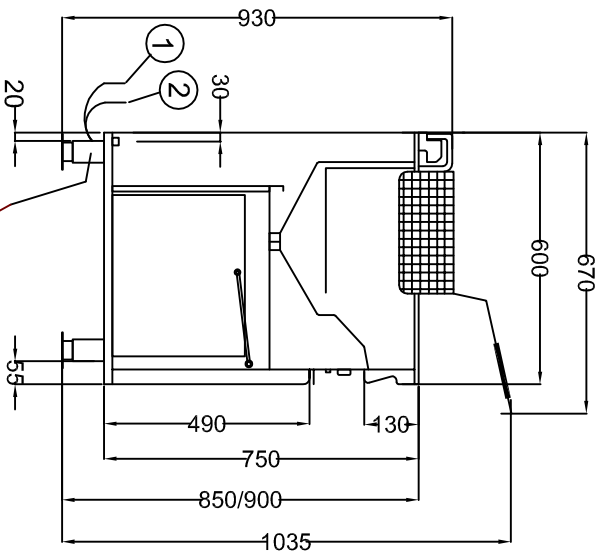
Volume.....28 ltrs.

Total capacity..... 21,6 KW

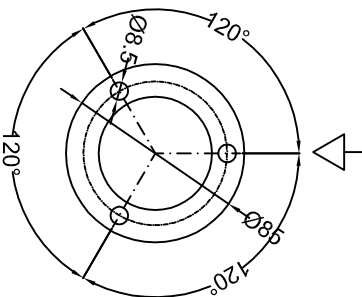
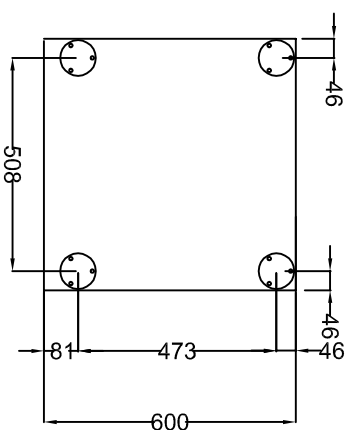
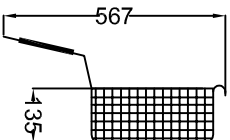
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Marine Execution

- 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



PLOT OUT OF SCALE

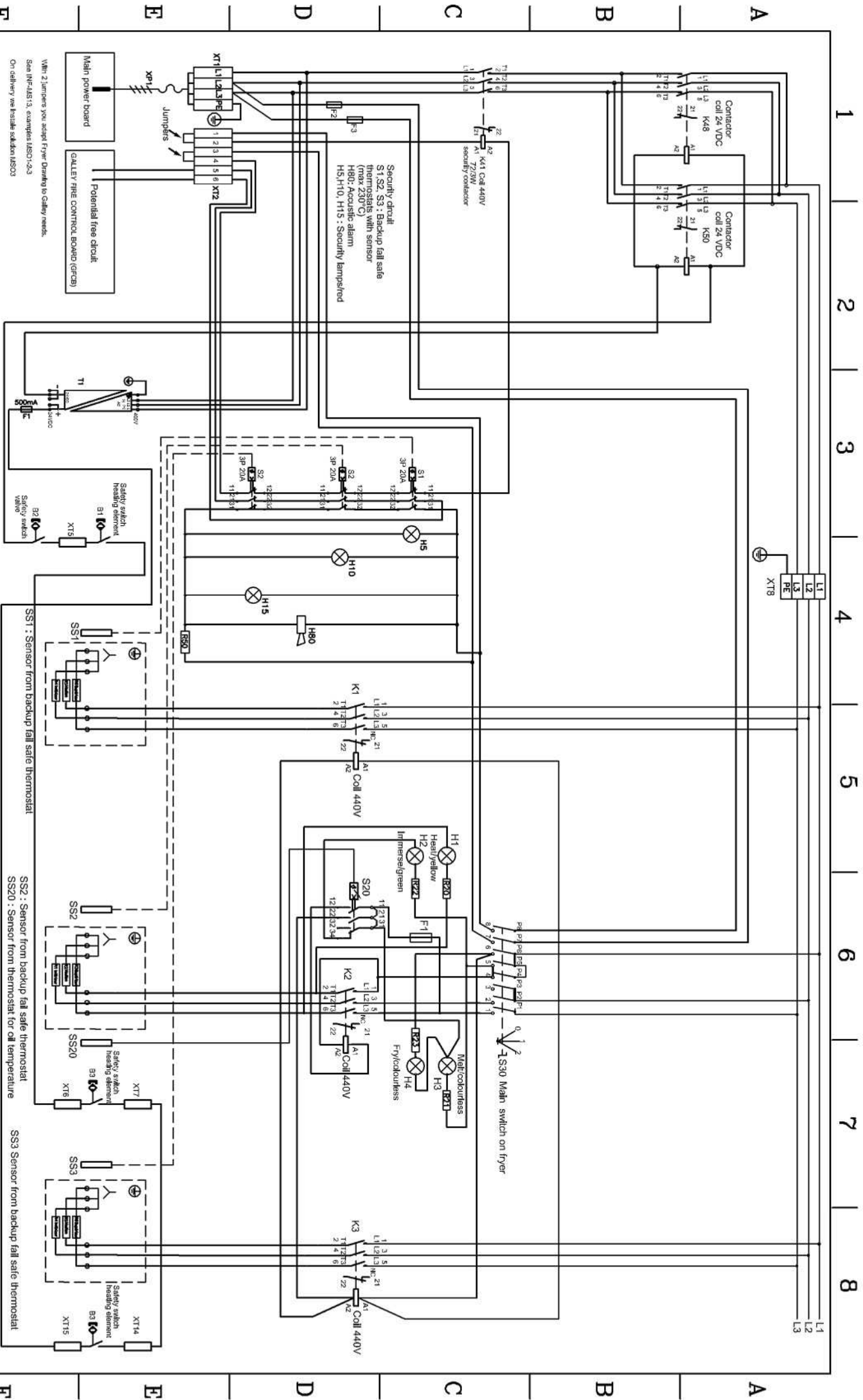
Wir behalten uns vor, die technischen Spezifikationen im Interesse der Weiterentwicklung zu verändern.
We reserve the right to modify the specifications if necessary.

ITEM		THIS DRAWING REMAINS THE PROPERTY OF WESCO Navy		DRAW.	AW	02.03.12
Fatfryer		VM600N				
Friteuse		WESCO Navy		REV.	-	-

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WESCO Navy
Hamburg



Indice	Modification	Date	Norm	Fichier	Indice: a	Schéma
0	---	---	---	---	---	---
1	---	19.07.2011	---	Hugo Gonzalez	---	---
2	---	---	---	---	---	---
3	---	---	---	---	---	---
4	---	---	---	---	---	---
5	---	---	---	---	---	---
6	---	---	---	---	---	---
7	---	---	---	---	---	---
8	---	---	---	---	---	---

With 2 jumpers you adapt Fryer. Drawable to Gally needs.
See NF-A51.3, examples MS01-0.3
On delivery we include solution MS03

VM600E 3 x 440V 21.6 KW 28.3A

N° 8454-M

Indice: a