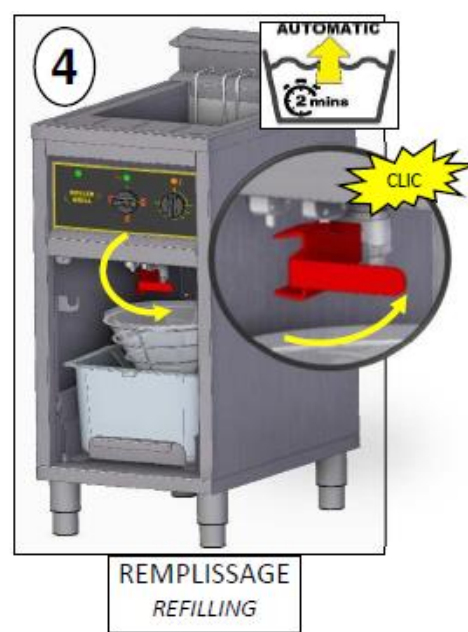
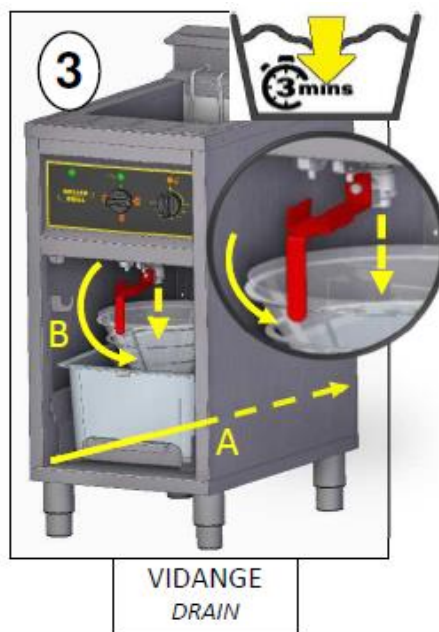




FRYER WITH OIL FILTRATION SYSTEM



Specifications

Reference	OFS 16
Dimensions	400 x 700 x 980 mm
Weight	35 Kg
Power	4-8-12 KW
Voltage	380 V

Description

Particularly designed for fast food and restaurants, these fryers on cabinet are equipped with adjustable elements so you can adapt the power to suit the desired cooking.

- Maxi power (12 KW) cooking of frozen food, quick temperature rising.
- Midi power (8 KW) cooking of fresh food.
- Mini power (4 KW) for keeping warm the oil.

The OFS 16 fryer is fitted with an all-stainless steel automatic Oil Filtration System:

- Oil saving: up to 30 L / week
- Triple safety: elements neutralized (auto element switch off), min oil level, pump protection

A 3-position valve:

- Left position closed: the valve is closed
- Vertical position open: the valve is open for draining
- Right position closed: the valve is open for recycling with the pump

Mounted on adjustable stainless steel feet 150 mm (CE - UL / NSF), this fryer is equipped with a power relay, a large flow draining and a perfect insulated tank with an integrated 'mini-maxi' oil level. Two stainless steel flanges hold the heating element and thermostatic bulbs. Reset safety thermostat in the cupboard. Delivered with a batch of 100 filters. Output of 35 kg of French fries/h. Made in France.