

SINGLE TANK DEEP FAT FRYER WITH STORAGE BELOW

MODEL NO: PP90EF420S

SPECIFICATIONS

- Heavy Duty 2mm Top SS 304.
- All body & Frame work SS 304.
- Heating by means of AISI 304 stainless steel heating elements immersed into oil with 90° rotation for perfect cleaning.
- Indication light to indicate heating.
- High accuracy Thermostat 0-195 (EGO Germany) for precise temperature Control.
- Back up Limit thermostat for safety.
- Imported selector switch with precise temperature control.
- 20 ltr deep drawn Well with Cold zone, with two frying baskets
- Also available with door (PP90EF420D)



INSTALLATION PREREQUISITES



Three Phase AC Supply

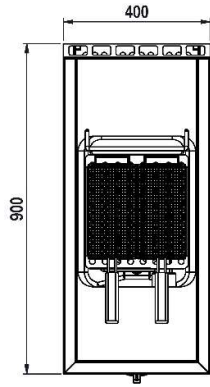
Technical data

Width :	400	Gas power kW:	
Depth :	900	Electric power kW:	18 kW, 3 Phase 440V AC, 50 Hz
Height :	850		
Weight kg.:	60		

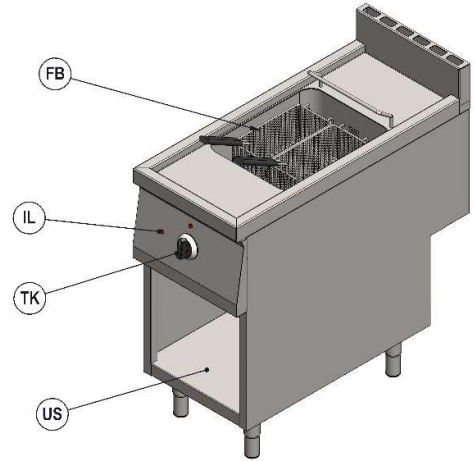
*All Dimensions are in mm.

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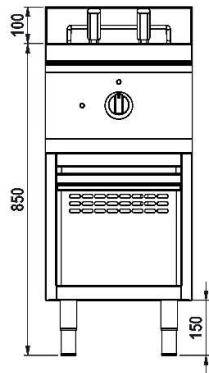
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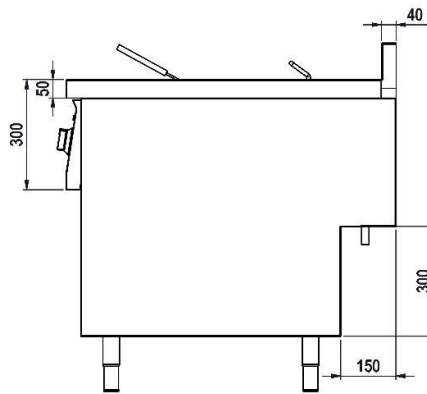
TOP VIEW



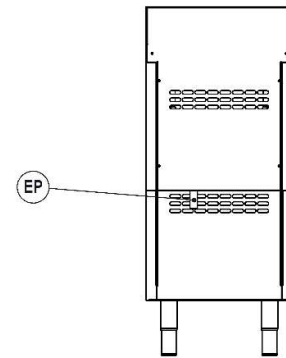
ISOMETRIC VIEW



FRONT VIEW



SIDE VIEW



REAR VIEW

Legend

FB:	Fryer Baskets
IL:	Indication Light
EP:	Electric inlet Point
US:	Undershaft
TK:	Thermostat Knob

*All Dimensions are in mm.