MARENO
kitchen solutions since 1922

RANGE	CODE	MODEL	FUNCTION
M1 - 70	**MAMC0000690**	**FR78E15A**	**Fryers**

ITEM

Twin pan electric fryer 15+15 litres

MARENO ALI Group Srl Società a Socio Unico:
Via Conti Agosti , 231 - 31010 Mareno di Piave (TV)
Capitale Sociale 50.000.000,00 i.v.

The data reported in this document is to be considered non-binding. The company reserves the right to make changes at any time, without prior notice.

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TECHNICAL SPECIFICATIONS

WIDTH (mm):		**800**	
DEPTH (mm):		**750**	
HEIGHT (mm):		**900**	
WEIGHT (Kg):		**63**	
VOLUME (m^3):		**0.8**	
EL. POWER (kW):		**24**	
VOLTAGE:		**VAC400 3N**	
COOKING ZONES N°:		**2**	
TANK N°:	**2**	CAPACITY (L):	**2x 15**
IP GRADE:		**IPX5**	
TEMP. RANGE (°C):		**90-185**	

DESCRIPTION

Freestanding electric fryer on cabinet base, in AISI 304 stainless steel. 20/10 pressed steel top with anti-spill front edge, designed for flush alignment with hermetic seal supplied. Pressed steel cooking tank in AISI 304, with radiused internal corners. Tank capacity 15+15 litres. Tanks with wide front expansion zone for oil and foam and extended cold zone for collection of food particles. Heating by means of an armoured immersion-type heating element in AISI 304 stainless steel. The element can be rotated by over 90° to facilitate tank cleaning. Tank oil temperature adjustable from 100 to 185 °C. Heat control thermostat with shape designed to prevent water infiltration, with integral indicator lights for instant recognition of appliance operation. Fryer equipped with manual reset safety thermostat that trips in overtemperature conditions. Removable filter, basket, lid and pipe for supplied drain tap. IPX5 water-resistant rating. Appliance equipped with stainless steel adjustable feet.

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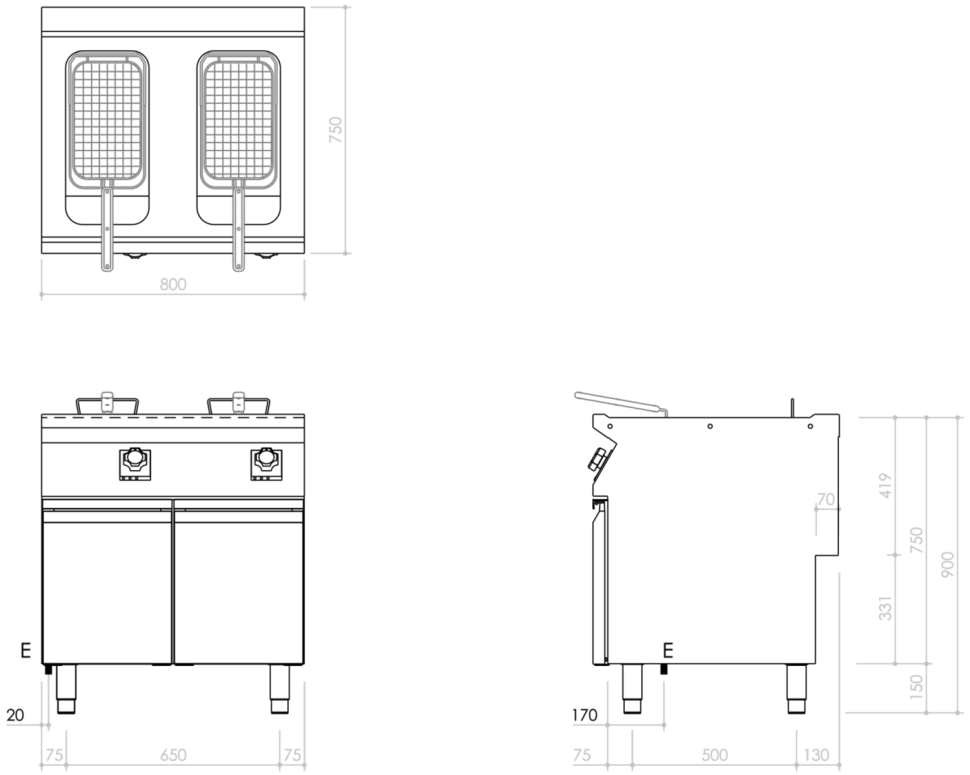

INSTALLATION SPECIFICATIONS

(E) Electrical Connection:	VAC400 3N 50 / 60 Hz