



CSE 416 FR.



6-litre electric fryer - 6 kW.

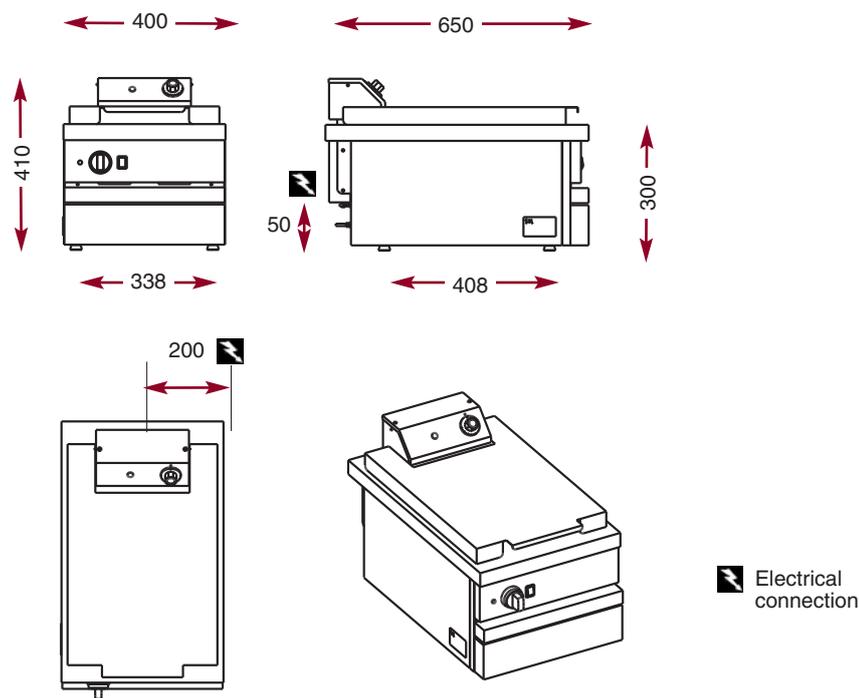
- Pressed stainless steel tank with cold zone.
- Drain valve.
- 60/180°C thermostat and safety thermostat.
- Removable heating element block.
- Electric supply: three-phase 400 V + N + E.
- Optional: 230 V single phase, with additional cost.

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W 400 - D 650 - H 300

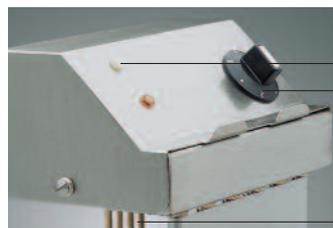
Module - 6-litre electric fryer – 6 kW.

CSE 416 FR



Pressed stainless steel tank for an easy cleaning and maintenance.
Large cold zone.

Expansion zone complying with standards.



Temperature light indicator.

Main thermostat.

Safety thermostat.

Removable heating element unit.

Electric fryers' production rate (* whitened, then browned continuously).

Appareil	Frozen Fries* 9/9 mm			Fresh fries* 9/9 mm			Basket capacity (in g.)
	Cooking time (in mn.)	Hour production (in kg)	Number of portions	Cooking time (in mn.)	Hour production (in kg)	Number of portions	
E 416 FR	5'40"	12,0	72	5'00"	14,0	80	750

* Every fryer's thermostat being set on 180°C.



N° 112 - 2

The Chef's Choice.