



CSE 626 FR.

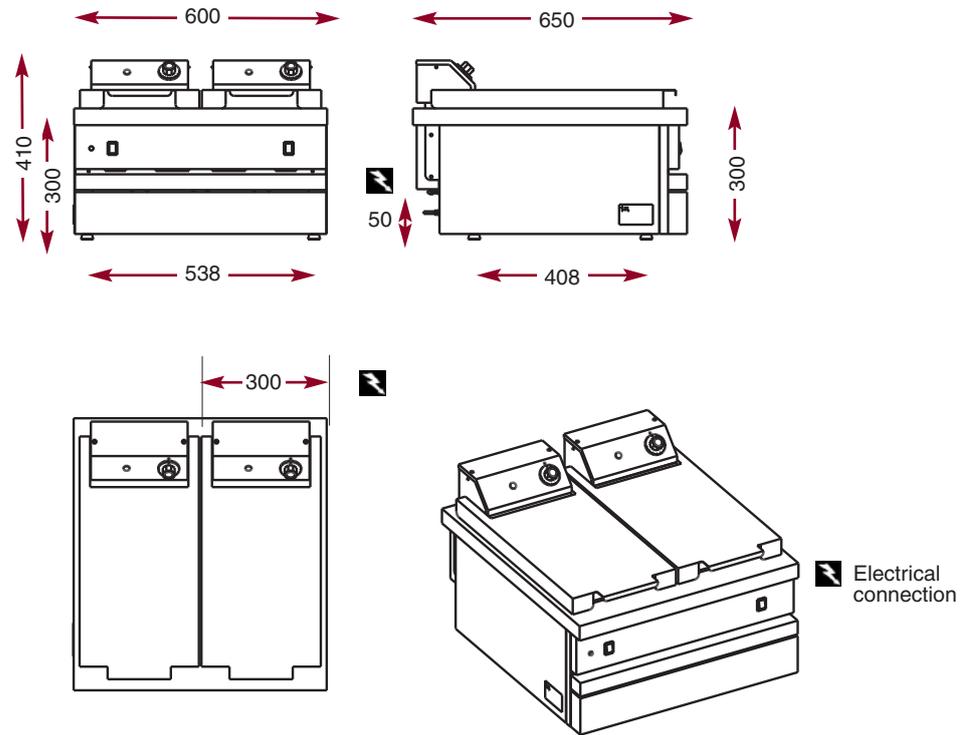
Electric fryer 2 x 6 litres,
2 x 6 kW.



- Pressed stainless steel tanks with cold zones.
- Drain valve.
- 60/180°C thermostats.
- Safety thermostats.
- Removable element blocks.
- Electric supply: three-phase 400 V.
- Supplied with 2 large baskets.
- Optional: 230 V single phase with an additional cost.

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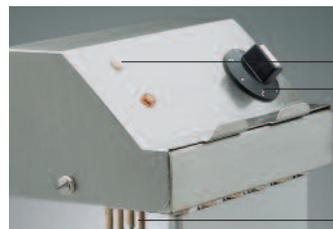
W 600 - D 650 - H 300



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 626 FR	5'40"	24,0	144	5'00"	28,0	160	1000

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



The Chef's Choice.