

Fry Top with indirect heating three-phase

DATASHEET

Length (mm): 500 Depth (mm): 600 Height (mm): 175/355 Net weight (kg): 37,5

Packed unit weight (kg): 57,5 Pallets size (mm): 700x600x630

Electrical power (kW): 2,7 kW Electrical connection: 400V 3N 50-60 Hz Phase: 4,1 A

Cooking surface:

- mod GE5060L1C: flat
- mod GE5060D1C: half ribbed
- mod GE5060T1C: ribbed made of stainless steel thickness 10 mm with lateral

edges and scotch brite back

finish.
Available cooking surface L= 490 mm D= 370 mm

Front dripping tray easily removable and washable Auto supporting structure completely made in stainless steel AISI 304, visible parts with scotch

brite finish.

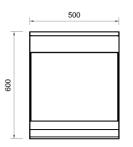
Adjustable plastic feet. Heating made by resistances immerged in diathermic fluid inside a tank with expansion tank and safety valve.

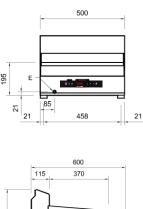
Switch on/off button, cooking temperature control from 20°C to 260°C degrees by electronic thermostat.

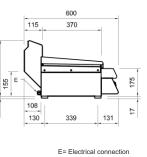
Limit control with manual reset. Accessories included: power cable, palette knife and kitchen scraper for cleaning. Protection degree IPX4. CE Certification.

GE5060L1C



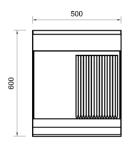


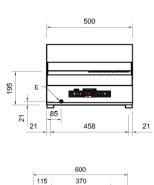


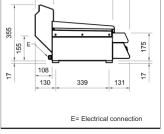


GE5060D1C



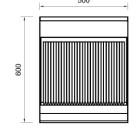


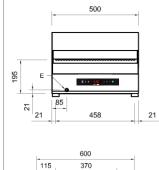


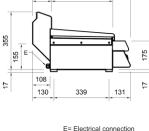


GE5060T1C











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