

PRODUCT SHEET

COMMERCIAL FRYER MF 120 DR



Specifications

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| Reference | MF 120 DR |
| Dimensions | 720 x 470 x 350 mm |
| Basket | 280 x 250 x 110 mm |
| Weight | 21 Kg |
| Power | 2 x 6,4 kW |
| Voltage | 380/50/3 (3PH+N+T) |
| Capacity | 2 x 12 L |
| Output | 2 x 18 kg/h |

Description

This professional cold-zone fryer is particularly suitable for fast food restaurants. Automatic oil filtering by decanting allows you to fry chips, fish, doughnuts, etc. in succession using the same oil, using minimal quantities of oil, without carbonisation and, therefore, without transmitting taste or smell.

MF 120 DR: fryer with 2 tank 2 x 12L. Independent control of each tank.

Stainless steel taps for a perfect draining of oil in safe.

Features: thermostats 190°C, high power heating elements 2 x 6,4 kW, double safety thermostats which cut out in case of overheating or lack of oil, 2 baskets, pilot light, side micro switch to rearm the fryer.

Made in France