

PRODUCT SHEET

FRYER MF 120 R



Specifications

Reference	MF 120 R
Dimensions	350 x 470 x 350 mm
Basket	280 x 250 x 110 mm
Weight	9 Kg
Power	6,4 kW
Voltage	380/50/3 (3PH+N+T)
Capacity	12 L
Output	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 R: fryer with 1 tank of 12L

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

Features: thermostat 190°C, high power heating elements 6,4 kW, a double safety thermostat which cuts out in case of overheating or lack of oil, basket, pilot light, side microswitch to rearm the fryer.

Made in France.

Image for notice only.