

Family
COOKING EQUIPMENT STAR 70

Section
SERIES ELECTRIC DEEP FAT FRYERS

Model
NF76E10T

Code
CR0951820

10+10 LITRE TWO-WELL ELECTRIC FRYER

Two-well electric top fryer, constructed in AISI 304 stainless steel. Stainless steel 15/10 top without flue apertures. Deep drawn cooking wells in AISI 304 stainless steel, with radiused internal corners 10+10-litre well capacity. Wells with wide front expansion zone for oil and foam and extended cold zone for collection of food particles. Heating achieved via removable plated coil in AISI 304 stainless steel. Activation of heating is signalled by an orange indicator led which lights up on the control panel. Temperature of oil in well controlled by mechanical thermostat, with adjustment from 100 to 185 °C. Manual reset safety thermostat. Removable filter, basket, lid and catchment basin for drain tap supplied.



Technical data

Width mm:	600	Internal dim. oven mm:	
Depth mm:	730	Oven capacity:	
Height mm:	250	Oven power kW:	
Weight kg.:	41.00	Qty heating zones:	9 + 9 kW
Volume m ³ :	0.30	Plate dim. mm:	
Power supply:	VAC400 3N 50Hz	Dim. heating zone mm:	
Gas power kW:		Qty tank:	2
Electric power kW:	18.00	Tank dim. mm:	
		Tank capacity l:	10 + 10

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Legend

(E) Socket 1: Connection supply terminal floor level (+100mm). Spare cable 1500mm

(E) Socket 2:

(G) Gas:

(AD) Softened water:

(AF) Cold water:

(AC) Hot water:

(S) Draining:

(FR) In e out freon:

(V) Steam:
