

— MESH MECHANICAL FILTER
— ACTIVE CARBON FILTER

1 OIL DISCHARGE AND DEPURATION

2 FILTRATION

3 RELOADING PURIFIED OIL

▶ HEAT EXCHANGE

Oil convective motion to increase the heat dissipation of the heating element.

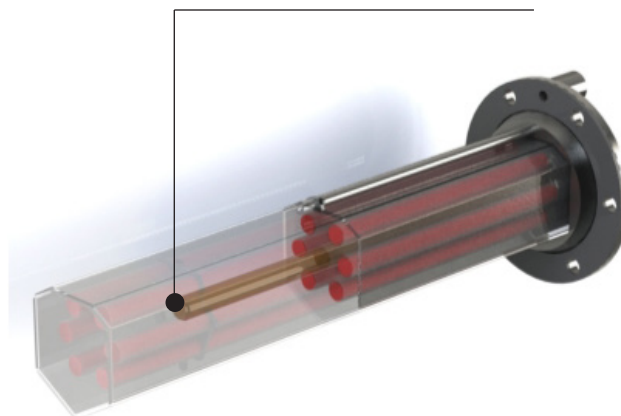
▶ HEAT RESERVES

The internal core of the heating element stores the heat that is released when the temperature drops due to the insertion of food to be fried in the basket.

▶ TEMPERATURE SENSOR

The temperature sensor inside the heating element gives a constant temperature control that never exceeds 185°C preserving the quality of the frying oil.

Heat reserves core



TECHNICAL FEATURES

- ▶ Stainless steel tank with 1,5 mm thickness
- ▶ Special construction materials for the heating element
- ▶ Temperature stability
- ▶ Core of the heating element with heat reserve system
- ▶ Protection sensor to avoid overheating of the electrical resistance
- ▶ Safety thermostat
- ▶ Wide cool area for storage of the cooking waste
- ▶ Active carbon oil filtering system on Ecofry models
- ▶ Touch screen panel for managing controls and cooking programs



Model	BASIC		ECOFRY		ECOFRY PLUS	
	HFRT 10+10	HFRT 20	HEFRT 10+10	HEFRT 20	HEPFRT 10+10	HEPFRT 20
Number of tanks	2	1	2	1	2	1
Number of touch panels	2	1	2	1	2	1
Capacity	10+10 liters	20 liters	10+10 liters	20 liters	10+10 liters	20 liters
Voltage	AC 400V-3N-50 Hz					
Power	15,6 kW	15,6 kW	15,6 kW	15,6 kW	15,6 kW	15,6 kW
Amperage	22,4 A	22,4 A	22,4 A	22,4 A	22,4 A	22,4 A
Dimensions	500x750x900 mm					
Net weight (gross weight: +20Kg)	84 kg	77 kg	104 kg	97 kg	116 kg	103 kg
Basket capacity	1+1 Kg	2 Kg	1+1 Kg	2 Kg	1+1 Kg	2 Kg
Automatic filtration	X	X	•	•	•	•
Basket lifter	X	X	X	X	•	•
Heating time from 20 to 180 °C	8 minutes	8 minutes	8 minutes	8 minutes	8 minutes	8 minutes
Average hourly production with frozen food	40 Kg/h	40 Kg/h	40 Kg/h	40 Kg/h	40 Kg/h	40 Kg/h

• standard

X not available

