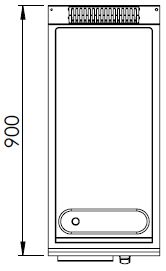


**ELECTRIC FRY TOP**

**900'**

**COOKING SERIE**







The stainless steel body makes the device durable and enduring.

Easy to clean through its rounded upper surface.

The device is produced with special molds and pressed top.

The monoblock worktop increases the durability and ensures an easy cleaning.

With removable stainless steel oil protector for the rear and side corners.

The special designed resistances located under the cooking surface provide homogeneous temperature distribution on the cooking surface. The heaters increase fastly the surface’s temperature to the required value.

15 mm thick steel surface. Optional chrome coating is available.

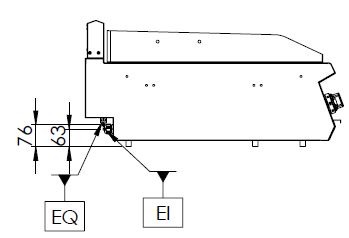
The temperature of the cooking surface can be adjusted with the thermostat from 50°C to 300°C.

Holds a capacity of 1,8 liter for waste oil.

The thickness of the upper part is 1,5 mm AISI stainless steel.

The body sheets are 1 mm Scotch Brite stainless steel.

Can be used on countertop or on base cupboard.



EI=ELECTRIC INLET

EQ=GROUNDING CONNECTION

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| **MODEL** | **DESCRIPTION** | **DIMENSIONS** | **TOTAL POWER** | **ELECTRIC VOLTAGE / CABLE CROSS SECTION** | **WEIGHT** |
| EPI9010R | ELECTRIC FRY TOP | 400X900X280 | 7,5 kW | 380-400 VAC 3N 50 Hz  /  5X4 mm2 | 68 kg net |
| 420X960X530 Package dimension | 76 kg  Gross weight |



|  |  |  |  |
| --- | --- | --- | --- |
| **HEADQUARTER** | | **FACTORY** | |
| Plevne Caddesi No.40/C | | Taşpınar Mevkii No.154 | |
| Gülveren-Mamak/ANKARA | | Çubuk/ANKARA | |
| Tel . | +90 312 363 94 93 | Tel . | +90 312 837 76 72 |
| Fax. | +90 312 363 94 92 | Fax. | +90 312 837 73 38 |
| [**www.mutasgroup.com**](http://www.mutasgroup.com/) **/** [**info@vitalmutfak.com**](mailto:info@vitalmutfak.com) | | | |