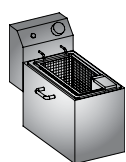
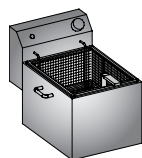




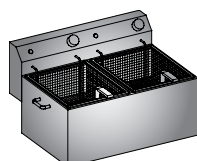
Friteuses électriques



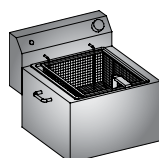
Mod.	L x P x H mm	Panier	V - Hz	W	I.	Kg.	
S4GN	190x430x300H	145x245x100h	230/1+T -50	2.000	4	6,0	0,10
S4+4GN	380x430x300H	2 x 145x245x100h	230/1+T -50	4.000	4+4	12	0,15



S8GN	275x430x300H	220x250x105h	230/1+T -50	3.250	8	8,0	0,10
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MP8T	275x430x300H	220x250x105h	400/3N+T - 50	3.750	8	8,0	0,10
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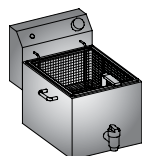
S8+8GN	550x430x300H	2 x 220x250x105h	230/1+T -50	6.550	8+8	16	0,15
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MP88T	550x430x300H	2 x 220x250x105h	400/3N+T - 50	7.500	8+8	15,5	0,15
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MP10	365x430x300H	220x250x105h	400/3N+T - 50	3.750	10	9,5	0,15
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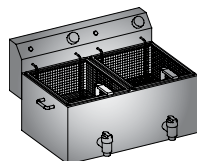
MP10+10	730x430x300H	2x 220x250x105h	400/3N+T - 50	7.500	10+10	18,5	0,20
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Modèles avec robinet de décharge



MP9V	275x490x300H	220x250x105h	230/1+T -50	3.250	9	8,0	0,10
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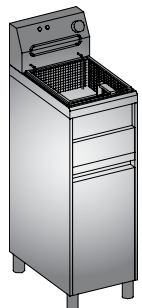
MP9VT	275x490x300H	220x250x105h	400/3N+T - 50	3.750	9	8,0	0,10
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MP99V	550x490x300H	2 x 220x250x105h	230/1+T -50	6.500	9+9	15,5	0,15
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MP99VT	550x490x300H	2 x 220x250x105h	400/3N+T - 50	7.500	9+9	15,5	0,15
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Modèles avec bac de récupération des huiles



S9M	275x430x960H	220x250x105h	230/1+T -50	3.250	9	20	0,20
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S9M/P	275x430x960H	220x250x105h	400/3N+T - 50	3.750	9	20	0,20
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S12M	365x430x960H	220x250x105h	400/3N+T - 50	3.750	12	21	0,20
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STRUCTURE	: en acier inox Aisi 430.
BAC DE FILTRATION DES HUILES	: en acier inox Aisi 430.
DÉCHARGE DES HUILES	: par robinet
RESISTANCES	: blindées totalement escamotables
THERMOSTAT DE SERVICE	: jusqu'à 180°C
THERMOSTAT DE SÉCURITÉ	: jusqu'à 230 °C
PIEDS	: niveleurs et réglables en hauteur