

ELM-300

GASTROFRIT® 

item number : 101130

The device is designed for a long lasting everyday use. It has been integrated a resistant electromechanical control. The series is suitable for Gastro-kitchens, snack and catering establishments.

key data	standard
<i>power</i>	10 kW
<i>fuse</i>	15 A
<i>tension</i>	1x400V, 3PNE
<i>capacity</i>	12 l
<i>frying basket</i>	1 piece
<i>dimensions</i>	300x600x850 / 900 mm
<i>hourly output</i>	26 kg of chips /h

Options

- automatic oil filtration system
- base unit (height) 900mm

easy to clean

- boil dry protected telescopic heating element: any remains rub off
- logical design: rounded off, no superfluous edges
- appliance on four rollers
- oil filter sieve
- optional: oil filtering system

economically

- automatic energy-save mode and stand-by function
- large heating surface helps the oil heat up gently

swiss quality

- top quality, stainless steel
- precision finish
- maintenance friendly
- safety thermostat
- IPX 5 approved (splash-proof)
- CE and TÜV tested
- also available built in solution



made in Switzerland:

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