

ELM 2-500

GASTROFRIT®

item number : 101250

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>	<i>7.2 kW und 10 kW</i>
<i>fuse</i>	<i>25.8 A</i>
<i>tension</i>	<i>1x400V, 3PNE</i>
<i>capacity</i>	<i>9 l und 12 l</i>
<i>frying basket</i>	<i>2 pieces</i>
<i>dimensions</i>	<i>500x600x850 / 900 mm</i>
<i>hourly output</i>	<i>43 kg of chips /h</i>

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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