

ELM 2-400

GASTROFRIT® 

item number : 101141

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
power	2 x 7.2 kW
fuse	21.6 A
tension	1x400V, 3PNE
capacity	2 x 9 l
frying basket	2 pieces
dimensions	400x600x850 / 900 mm
hourly output	34 kg of chips /h

Options

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

easy to clean

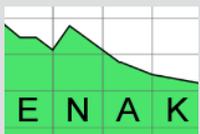
- boil dry protected telescopic heating element: any remains rub off
- logical design: rounded off, no superfluous edges
- appliance on four rollers
- oil filter sieve
- optional: oil filtering system

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



Certificate:
energy efficient
for hotels and
restaurants

made in Switzerland:

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