

CODE	MODEL	TYPE	POWER SUPPLY	SERIES
<b>10471026</b>	<b>M7FRE15YF</b>	<b>FRYER</b>	<b>ELECTRIC</b>	<b>MILO 700</b>

## DESCRIPTION

**FAST ELECTRIC FRYER 1 "Y" SHAPED TANK 15L**
**TECHNICAL DATA**

Electric power (kW)	14
Standard voltage* (kW)	380-415 V 3 N ~
N° of cooking zones	1x14,0KW
N° of tanks	1x15lt
IPX Protection Grade (mm)	IPX4

**DIMENSIONS DATA**

Product dimensions (mm)	400W x 730 P x 900 H
Net weight (kg)	56
Gross weight (kg)	69
Packaging dimensions (m3)	430 x 972 x 1264
Packaging volume (m3)	0.53


**CONSTRUCTIONAL FEATURES**

Worktop made of 2mm-thick AISI 304 stainless steel with Scotch Brite finish. Control panel, side panels and back panel in 1mm thick AISI 304 stainless steel with Scotch Brite finish. Precise juxtaposition of worktops ensuring maximum hygiene. Stainless steel brackets are provided as standard, allowing the appliances to be effectively fixed side by side (optional gasket). Sloping back guard with built-in exhaust grate and removable steel closing grid. Adjustable feet made of AISI 304 stainless steel with scratch-resistant sole made of insulating plastic material. Foot extension 60mm, standard worktop height 900mm (minimum 895, maximum 955).

**TECHNICAL FEATURES**

AISI 304 stainless steel Y-shaped, molded cooking tank, without welds and with widely rounded corners for easier and more effective cleaning. Large cold zone for the stabilization of cooking residues. Straight, large-diameter (Ø38 mm - Ø1.5 inch) oil drain with front tap for easy emptying. Technical compartment completely closed by AISI 304 stainless steel panelling to prevent the passage of dirt. Heating obtained by an innovative, high-efficiency, flat-geometry tilting heating element, that minimizes energy consumption and it is completely removable from the tank to facilitate cleaning operations. Hook for lifting the heating element provided as standard. Electric safety system that blocks heating in case of opening the drain or lifting the heating element. Temperature control via electronic board with simple, intuitive interface, digital display and melting program for gradual melting of the frying medium (oil or animal/vegetable fat). Safety thermostat with manual reset. Standard equipment: one full basket for versions with 1 tank, one full basket and two half baskets for versions with 2 tanks.

Lower compartment closed by AISI 304 stainless steel hinged door, opening to the left, honeycombed and with assisted closing hinges and space-saving ergonomic handle.

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**ACCESSORIES(not included)**

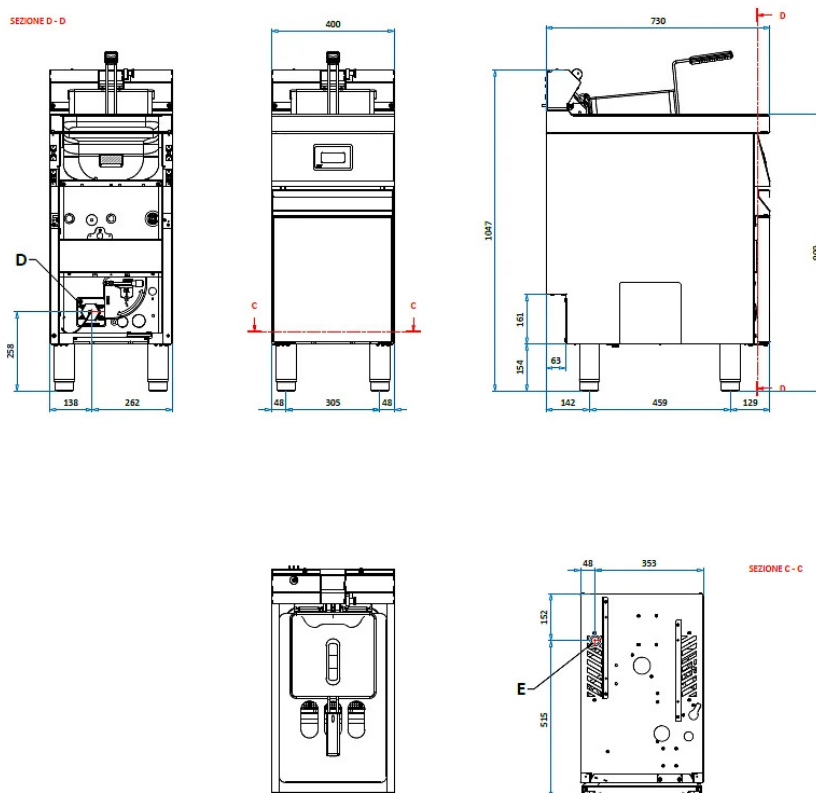
Code	Model	Description
863113	CF15-17	FULL BASKET FRYER TANK 15L
20200148	CCF15	FULL BASKET IMMERSION LID FRYER TANK 15L
863058	CF8	FULL BASKET FRYER TANK 8L
863101	CMF15-17	HALF BASKET FRYER TANK 15L
20100073	TRO-S7	TROLLEY EQUIPPED WITH FILTER FOR FRYER SERIES 700
20200047	CON-FIL	FILTER CONTAINER FOR FRYER
20100066	F100	100 MICRON FILTER FOR FRYER
863139	BRO-16/17	STAINLESS STEEL OIL COLLECT. T. FOR FRYER 16/17L
388003	FRY-DET	DETERGENT FRYER 1 BOX - 6 BOTTLES/1LITERS
80300018	FFV15	BOTTOM TANK FILTER - FRYER 15L
80300162	GRID-FV15	GRID FOR 15LT CAPACITY FRYER
892052	GLOSIL	SILICONE GLOVE
891952	SPAT	SPATULA FOR FRYER CLEANING
20100590	LID-FV15	LID FOR 15LT CAPACITY FRYER
60200677	DEF-FV15	DEFLECTOR FOR 15LT CAPACITY GAS FRYER

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#### TECHNICAL DRAWING



#### CONNECTIONS

E = ELECTRIC	380-415 V 3 N ~
S = DRAIN	1" 1/2 G