



*we*innovate cooking

KITCHENS

650 SERIE

ELECTRIC DEEP FAT FRYERS

Model

OF66ER

Code

CR0854319

General characteristics

The SNACK 650 range by OLIS has been created with a distinctive design for all its equipment, both in the top and single-unit version, with large knobs and an ergonomic shape for the control panels. The wide selection of machines and their high performance make this range the ideal choice for rooms with a limited amount of space that still need efficient machines. The range's modularity allows for endless combinations with installations placed on cabinet bases or tables.

ELECTRIC FRYER WITH TILTING POWER PACK LT.10+10



Technical/functional characteristics

The fryers have specific high powers to ensure high quality of the fried product, as it reduces the amount of oil that is absorbed. The specific powers provided are 0.9 kW/l. These truly are the power levels of largesize professional machines. The sensitivity of the thermostat with bulb positioned in the center of the tank, guarantees maximum temperature control with rapid response times to drops in temperature. Equipped with temperature control, safety thermostat, power lights and heating elements that pull out completely to allow for easy cleaning. The temperature can be adjusted from 100 to 190°C.

Technical Data

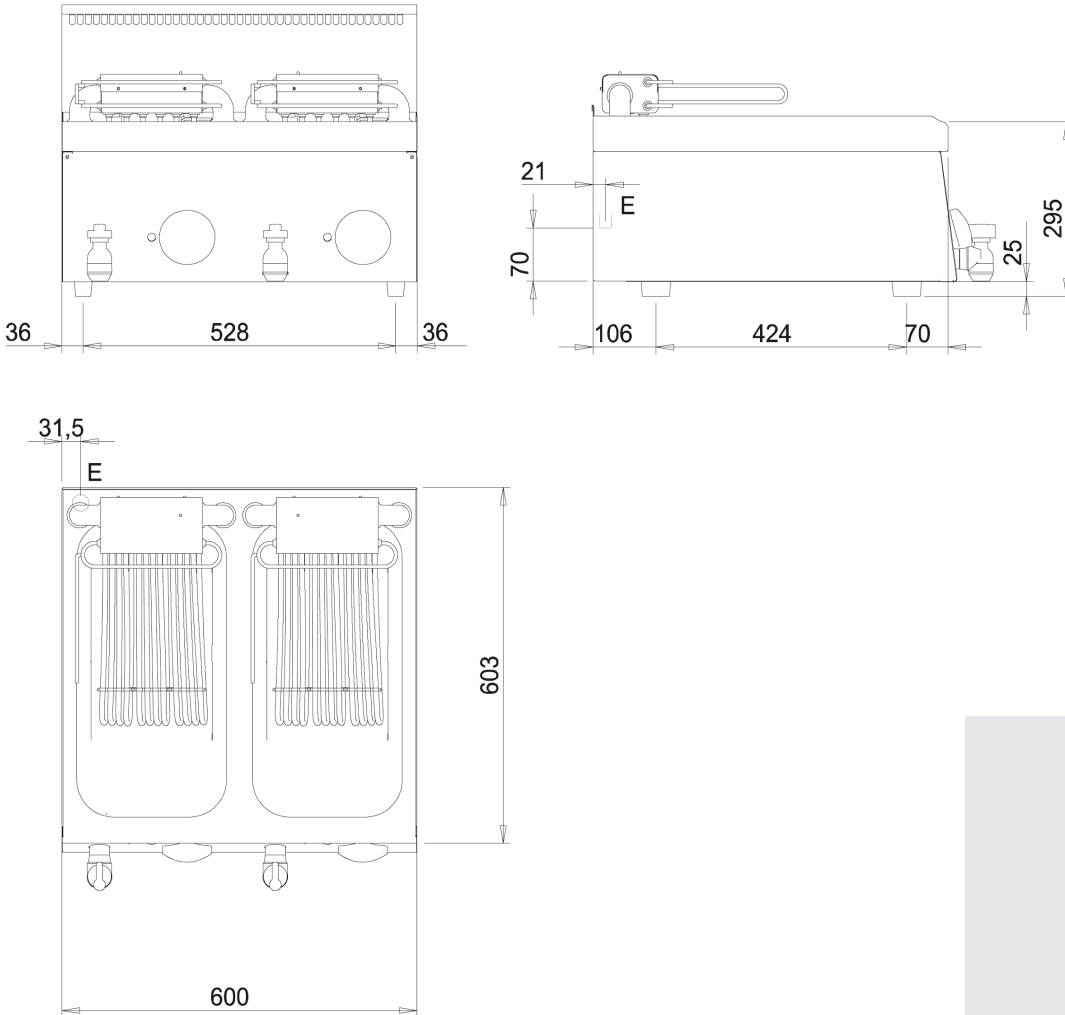
Model	OF66ER
Width (mm)	600,00
Depth (mm)	650,00
Height (mm)	295,00
VOLUME	0,15
WEIGHT	31,00
SUPPLY	EL
Gas power	
Electric power	12
Internal ovens dimension	
OVEN CAPACITY	
Plate dimensions (mm)	
TANK DIMENSIONS	210x405
Tank capacity (l)	10Lt.

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KEY

- E power supply
- G gas connection
- H2O water inlet
- S water outlet

Connection	Power	Diameter	Supply
Gas connecton			
Electric connecton	12	400	
Cold water connecton			0
Hot water connecton			
Cold soft water connecton			
Drain (∅)			
2° Drain (∅)			