

**Family**  
COOKING EQUIPMENT STAR 70

**Section**  
SERIES ELECTRIC DEEP FAT FRYERS

**Model**  
NF78E15

**Code**  
CR0599230

### 15+15 LITRE TWO WELL ELECTRIC FRYER.

Two well electric fryer, constructed in AISI 304 stainless steel. 15/10 thick top, designed for back-to-back alignment without flue apertures. Deep drawn cooking wells in AISI 304 stainless steel, with radiused internal corners. 15+15 litre well capacity. Wells with wide front expansion zone for oil and foam and extended cold zone for collection of food particles. Armoured immersion-type heating element in AISI 204 stainless steel. The element can be rotated by over 90° to facilitate well cleaning. Activation of heating is signalled by an orange indicator led which lights up on the control panel. Electronic thermostat, with adjustment from 100° to 185°C. Safety thermostat with manual reset. Removable filter, basket, lid and catchment basin for drain tap supplied. Height adjustable feet in stainless steel.



#### Technical data

Width mm:	800	Internal dim. oven mm:	
Depth mm:	730	Oven capacity:	
Height mm:	870	Oven power kW:	
Weight kg.:	80.00	Qty heating zones:	12 + 12 kW
Volume m <sup>3</sup> :	0.80	Plate dim. mm:	
Power supply:	VAC400 3N 50Hz	Dim. heating zone mm:	
Gas power kW:		Qty tank:	2
Electric power kW:	24.00	Tank dim. mm:	
		Tank capacity l:	15 + 15

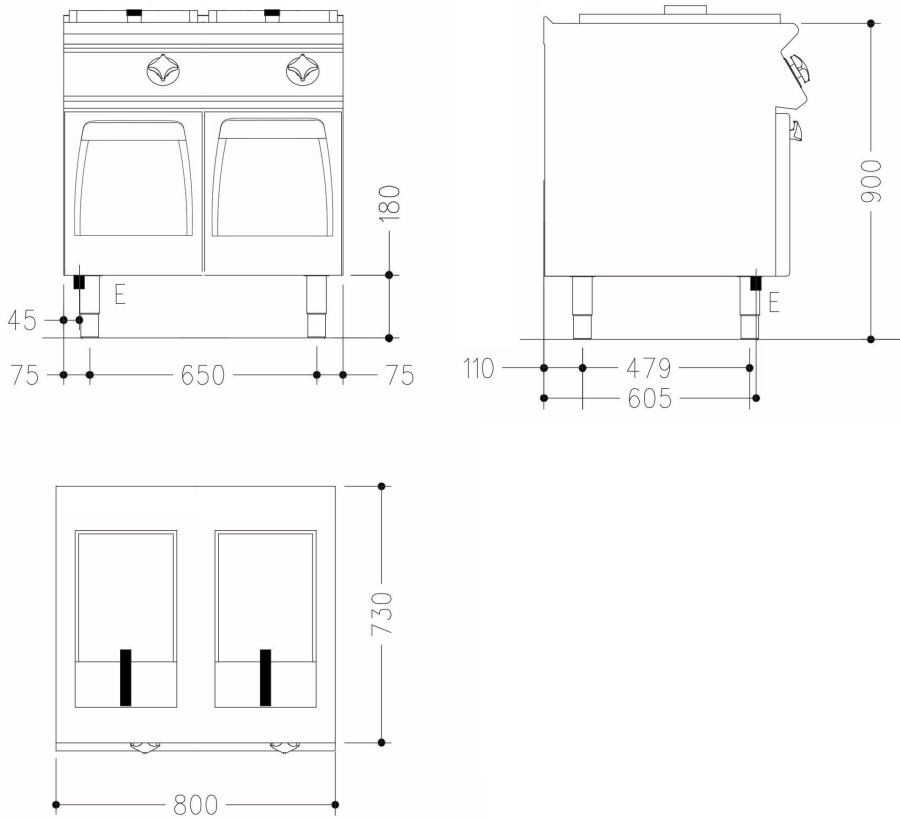
**Family**  
COOKING EQUIPMENT STAR 70

**Section**  
SERIES ELECTRIC DEEP FAT FRYERS

**Model**  
NF78E15

**Code**  
CR0599230

**15+15 LITRE TWO WELL ELECTRIC FRYER.**



## Legend

(E) Socket 1: Connection supply terminal floor level (+100mm). Spare cable 1500mm

(E) Socket 2:

(G) Gas:

(AD) Softened water:

(AF) Cold water:

(AC) Hot water:

(S) Draining 1:

(S) Draining 2:

(FR) In e out freon:

(V) Steam: