



FRYH18C2F



FRYH9F

Electrical Fryer With Oil Filter

Electrical fryer with oil filter

Model	No. of tank	Programming channels per tank	Fry area (mm)	Electrical
FRYH18C2F	2	12	165x420x2	380 V, 3 ph, 2 x 9 kW
FRYH18CF	1	12	350 x 420	380 V, 3 ph, 18 kW
FRYH36CC2F	3	12+6	165 x 420 x 2 & 350 x 420	380 V, 3 ph, 2 x 9 kW & 18 kW
FRYH9CF	1	12	320 x 308	220 V, 3 x 3 kW
FRYH9F	1	12	320 x 308	220 V, 3 x 3 kW

Standard features:

- Durable high power heating element to enable quick temperature recovery.
- Heating element can be lifted up for fry pot cleaning.
- Space saving built-in oil filter. Oil receptacle can be easily accessed for filter envelop changing.
- Solid state control with long lifespan.
- Deep cold zone of fry pot traps food crumbs to reduce oil contamination.
- High temperature safety limit.
- Service friendly: modular design.
- Stainless steel drain valve with safety latch.
- CE compliant.



FRYH36CC2F