

A1110-FES

AROX Deep Fat Fryer c/w Fire-Extinguishing System

Electric - Free Standing



Features

- Heavy duty floor model with cabinet below.
- Complete stainless steel and satin finish.
- Complete with one knob for each tank.
- Easy to clean.
- Strong and durable construction.
- Tank is made up of one piece, stainless steel, which eliminates gaps for healthier cooking and easier cleaning.
- Equipped with a back-up thermostat that shuts off the supply of electricity preventing fire.
- Heating elements are located below a protector that prevents the baskets from damaging them and are corrosion resistant.
- Incorporates a special locking lift system for easy cleaning.
- Safety components includes:
 - Working Thermostat.
 - Safety Thermostat.
 - Alarm Buzzer to alert Operator upon failure of either thermostat.
- Ingress Protection Code: IP44

Specifications

| Dimensions | Millimeters (mm) |
|-----------------|---|
| Width | 700 |
| Depth | 700 |
| Height | 1958 |
| Capacity | 13 litres |
| Rating | 12 kw |
| Voltage | <i>(Options)</i> 380V / 3Ø / 50Hz 415V / 3Ø / 50Hz 440V / 3Ø / 60Hz 480V / 3Ø / 60Hz |

Extinguishing System

- 1.25 Gallon, Wet Chemical Fire Suppression System.
- Rapid fire detection with state of the art heat detectors.
- Removal of heat source as system automatically turns off equipment.
- Immediate fire suppression as wet chemical agent is sprayed on hazard area with special nozzles designed to give optimal coverage.
- Quick, easy clean-up once equipment cools; the wet chemical can be easily wiped away from equipment.

Continuing research results in steady improvements; therefore, these specifications are subject to change without prior notice.