

A1112-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		1200
Depth		700
Height		1965
Capacity		13 + 13 litres
Rating		24 kw
Voltage	(Options)	380V / 3ø / 50Hz
		415V / 3ø / 50Hz
		440V / 3ø / 60Hz
		480V / 3ø / 60Hz

Continuing research results in steady improvements; therefore, these specifications are subject to change without prior notice. Images for reference only; actual products may vary.

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Extinguishing System

- 2.6 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.

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