

## POWERFUL ELECTRIC FRYER Litres 10

CODICE  
CR0854329

MODELLO  
OF64ERP

SERIE  
SERIE 650



### GENERAL CHARACTERISTICS

The OLIS SNACK 650 range has a design that characterises all equipment in both top and monoblock versions, with large knobs and an ergonomic dashboard shape.

The wide choice of machines and high performance make this range the ideal choice for environments that are not very spacious but still require high-performance machines.

The modularity of the range allows infinite combinations with installation on compartment bases or tables.

### TECHNICAL SPECIFICATIONS

■ POWERFUL ELECTRIC FRYER Liters 10. Fryers have high specific powers to ensure a 'high quality of the fried product, as it reduces the amount of oil absorbed. The provided specific powers of 0.9 kW/l, are characteristic of large professional machines. The sensitivity of the thermostat with bulb positioned in the center of the tank, ensures maximum temperature control with fast response time to temperature drops. Temperature control, safety thermostat, power

indicator lights and fully removable heating elements to allow easy cleaning. Temperature adjustable from 100 to 190°C. ■ In the gas fryer, the burner is external to the tank and is made of stainless steel with a stabilised flame. Piezo ignition and safety ensured by valve with thermocouple and pilot flame. ■ The fryers have moulded tubs with sloping bottoms to facilitate oil drainage. ■ In the electric version, the heating elements are completely removable from the tank for optimal cleaning.

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## Technical Information

SPECIFICATION	DATA
<b>MATERIAL</b>	<b>CR0854329</b>
DEFINITION	FRIGGITRICE RP/ROV.EL.10L 60 M40 OF64ERP
<b>COMMERCIAL LINE</b>	<b>SERIE 600</b>
SUPPLY	ELECTRICS
<b>DIM. WIDTH</b>	<b>400 mm</b>
DIM. PRODUCTIVITY	600 mm
<b>DIM. HEIGHT</b>	<b>295 mm</b>
NET WEIGHT	19 Kg
<b>VOLUME (net)</b>	<b>0,071</b>
PACKAGE LENGTH	440 mm
<b>PACKAGE WIDTH</b>	<b>780 mm</b>
PACKAGING HEIGHT	670 mm
<b>PACKAGE VOLUME</b>	<b>0,231 m3</b>
GROSS PACKING WEIGHT	25 Kg
<b>STANDARD POWER SUPPLY</b>	<b>380-415V 3N</b>
FREQUENCY	50-60 Hz
<b>ELECTRICAL POWER</b>	<b>9,000 kW</b>
IP GRADE	IPX3
<b>CERTIFIED MODEL</b>	<b>OF64ERP</b>

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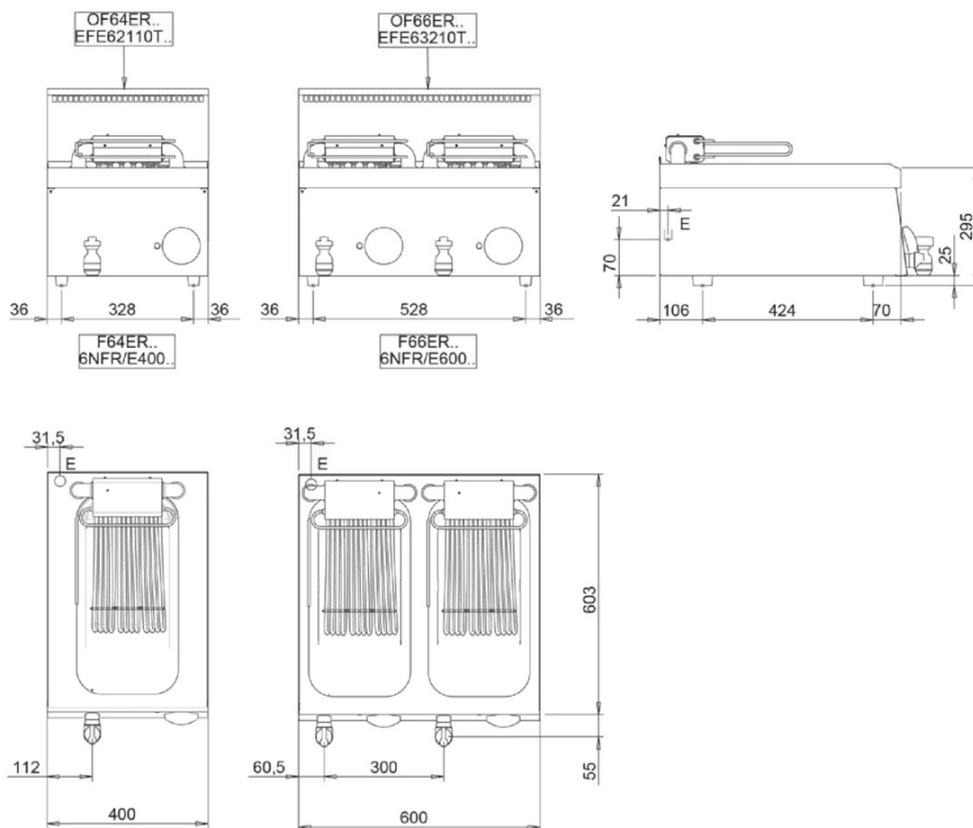
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## SCHEMA DI INSTALLAZIONE - INSTALLATION DIAGRAM - INSTALLATIONSPLAN - SCHÉMA D'INSTALLATION - ESQUEMA DE INSTALACION - INSTALLATIESCHEMA - IINSTALLATIONSRTNINGAR

MISURE IN mm - DIMENSIONS IN mm - ABMESSUNGEN IN mm  
MESURES EN mm - MEDIDAS EN mm - MATEN IN mm



### LEGENDA - LEGENDE - KEY - LEGENDE - LEYENDA - LEGENDA

**E** Pressacavo entrata linea elettrica - Stopfbuchse - Electric cable stress relief - Presse etoupr de cable el Pisacable - Elektrische kabelwartel

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### ACCESSORIES

CODE	MODELLO	DESCRIZIONE
CR0852849	OBV64	OPEN BASE size 40cm Series 650
CR0858009	OCS40	2 drawers with plastic tray GN1/1 H15cm
MA10405246900	ONC-1/2M	OFQE fryer basket 1/2 module 8.5x30x10.5
CR0858029	OP40D/S	door for 40 -80 compartment
MA10405230900	ONC-1M	Basket for tub 10 lt TOP17,5x30x10,5 cm ONLY TOP VERSION