



BAR AND
RESTAURANT

ELECTRIC FRYERS COLD ZONE

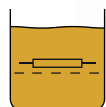
Deep fry with oil and brine cold zone for greater productivity and durability.

FCZ-N / FCZR-N

ELECTRIC FRYER COLD ZONE, 18 LITRES, STAINLESS STEEL
TURBO ELECTRIC FRYER COLD ZONE, 18 LITERS, STAINLESS STEEL



5.000 W RESISTANCE

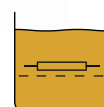


COLD ZONE

SAVE OIL

With a large frying area, large basket, and tank with a cold zone system, these electric fryers provide quality and economy for your business.

- ✓ 18 liters of vegetable oil or hydrogenated fat
- ✓ Rack for basket support
- ✓ 35 cm round basket
- ✓ Temperature control by thermostat
- ✓ Safety thermostat
- ✓ Resistance indicator lamp
- ✓ Stainless steel shielded resistance
- ✓ Stainless steel tank and cabinet



COLD ZONE

MODEL	FCZ-N	FCZR-N
Voltage / frequency / phases	220 V / 50-60 Hz / 1	220 V / 50-60 Hz / 1
Power rating	5.000 W	8.000 W
Dimensions (HxWxL)	1.210 x 830 x 710 mm	1.210 x 830 x 710 mm
Package size (HxWxL)	1.050 x 530 x 550 mm	1.050 x 530 x 550 mm
Net / gross weight	14,80 kg / 18,00 kg	20,00 kg / 23,30 kg
Tank capacity	18 L	18 L
Basket dimensions (HxWxL)	105 x 360 x 360 mm	105 x 360 x 360 mm
Basket max. load	2 kg	2 kg
Frying area (WxL)	378 x 378 mm	378 x 378 mm
HS code	84198190	84198190
EAN-13	7895707639744	7895707639737



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