

# Electric fryer



**CME 416 FR.**  
6-litre electric fryer - 6 kW.



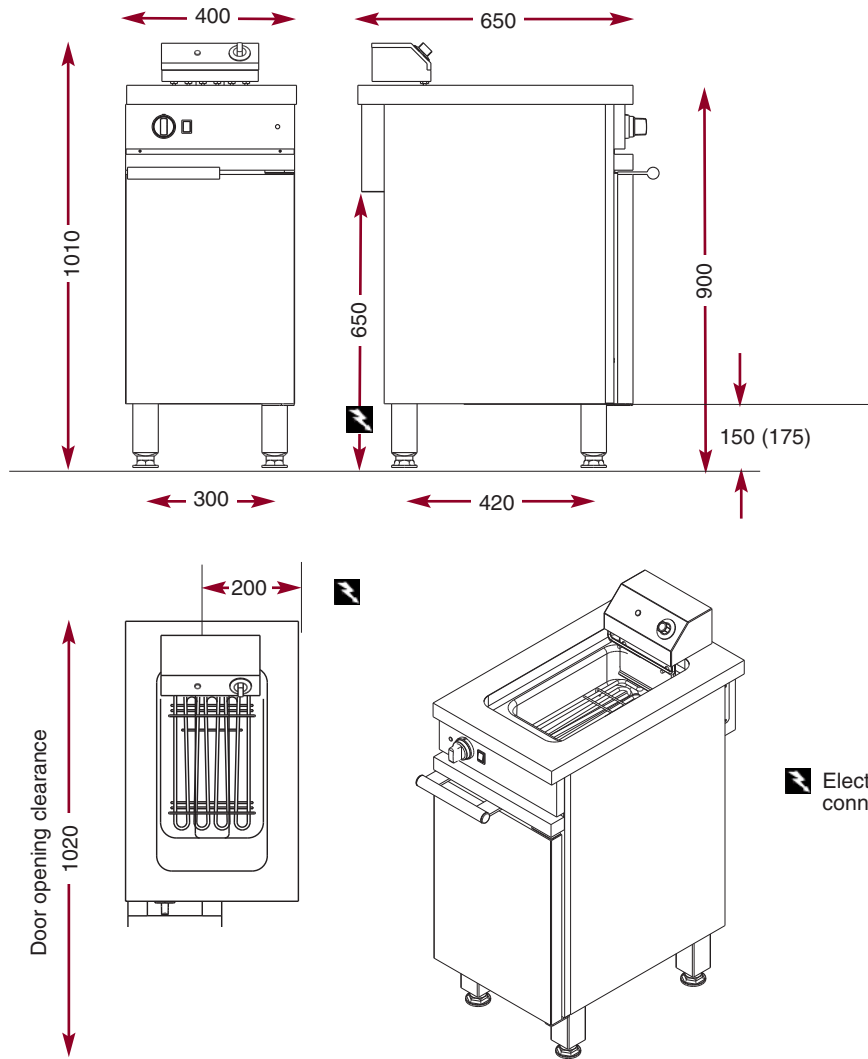
- Same features as CME 415 FR but with a 6 kW element.
- Electric supply: three-phase 400 V + N + E.
- Optional: 230V single phase, with additional cost.
- Supplied without oil trap.

**CME 416 FR**

W 400 - D 650 - H 900

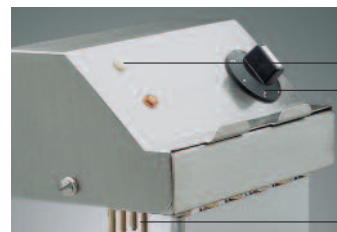
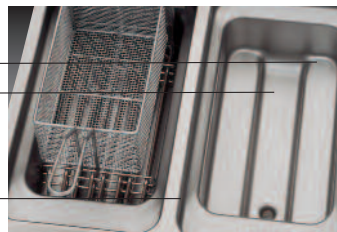
# 6-litre electric fryer - 6 kW

# CME 416 FR



Pressed stainless steel tank for an easy cleaning and maintenance.  
Large cold zone.

Expansion zone complying with standards.



Temperature light indicator.  
Main thermostat.

Safety thermostat.

Removable heating element unit.

### Electric fryers' production rate (\* whitened, then browned continuously).

Appareil	Frozen Fries* 9/9 mm			Fresh fries* 9/9 mm			Basket capacity (in g.)
	Cooking time (in mn.)	Hour production (in kg)	Number of portions	Cooking time (in mn.)	Hour production (in kg)	Number of portions	
<b>E 416 FR</b>	5'40"	12,0	72	5'00"	14,0	80	<b>1000</b>

\* Every fryer's thermostat being set on 180°C.



*The Chef's Choice.*