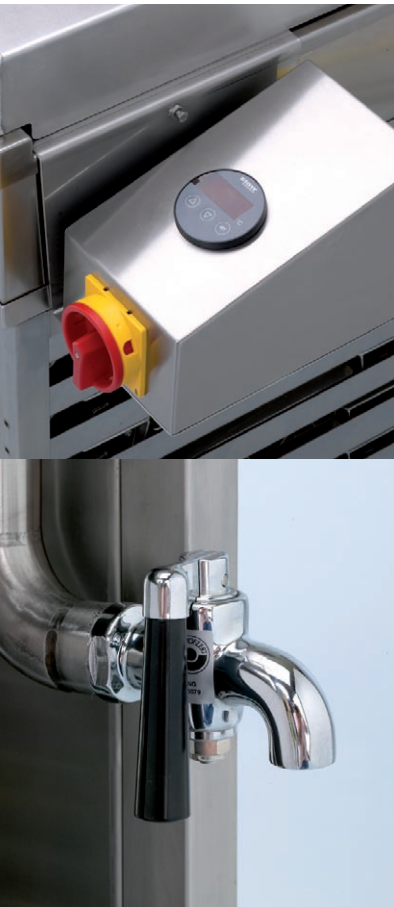


## Deep fryer Economy

**Manual deep fryer with simple features**

Ideal as additional unit for baking of different products.  
Flexible use by comprehensive accessory



## Deep fryer Economy

The robust stainless steel design of the Economy 2006, proven technology, and its reliable digital heater ensure an easy simple fry process and success for all deep-fried pastries.

The fry basket is removed manually on drain sheet that is hooked on the left side, excess fat drips back into the fryer. The basic version is shipped with two flat fry baskets.

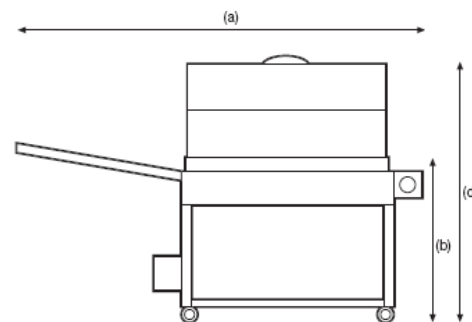
### Advantages:

- ▶ Available as a table device or as console device with castors
- ▶ Digital heater control for precise temperature adjustment
- ▶ Steam lid is sealed when closed
- ▶ Robust design

### Available accessories:

- ▶ Turn basket (4-row and 6-row)
- ▶ Dumping trays (4-row and 6-row)
- ▶ High trolleys (16-tray, 18-tray, and 20-tray)
- ▶ Fermentation chamber trolley (8-tray, 9 -tray, & 10 -tray)
- ▶ Flat fry basket
- ▶ Fry basket with retaining lid for submerged frying
- ▶ Funnel cake sheet
- ▶ Bake basket with high rim and perforated sheet metal bottom
- ▶ Mobile fat filter
- ▶ Riehle Ventilator hood

Technical details	Model 36	Model 48	Model 60
Width mm	1660 mm	2060 mm	2460 mm
Depth mm	850 mm	850 mm	850 mm
Height (b) with closed lid	1170 mm	1170 mm	1170 mm
Height (d) with open lid	1920 mm	1920 mm	1920 mm
Weight	approx. 75 kg	approx. 85 kg	approx. 95 kg
Tank content	34 ltr	42 ltr	49 ltr
Electrical connection	6 kW at 400V	7,5 kW at 400V	9,0 kW at 400V



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