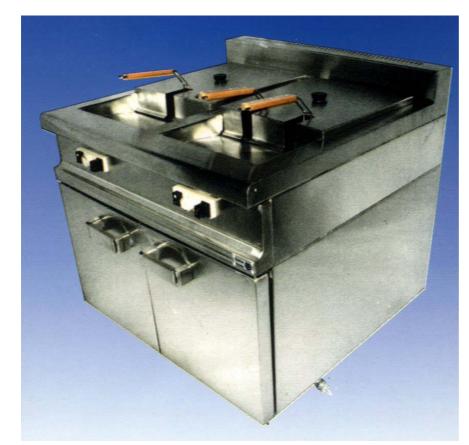


ENGINEERING, TRADING & CONTRACTING ENG. Hosny El Said & CO.

Ітем No.

ELECTRIC/GAS DEEP FAT FRYERS



MEC01-04 MEC02-04 MEC20-04 MGC01-04 MGC20-04

SPECIFICATIONS

Constructed for the most rigid and heavy duty use.		
Body	 Stainless ste 	el (304) 2B finish for the body exterior and interior.
• Тор	• 1.5 mm thick top.	top with 10 cm back splash. • 15 mm diameter front coved
Uprights	• 60 mm diam adjustable feet	neter extra heavy duty round steel legs with cast aluminum
Frying Tank	• Special oil heating.	protecting heating elements and protecting against over
Cupboard	Beneath frying tanks.	
Heating Unit	• Electrical	► Thermostatically controlled up to 200 °C with temperature safety limiter and indication lamp.
, nouting onit	• Gas	► Thermostatically controlled up to 190 °C with temperature safety eliminator and high-energy ignition.
Cupboard	 Beneath fryir 	ng tanks.

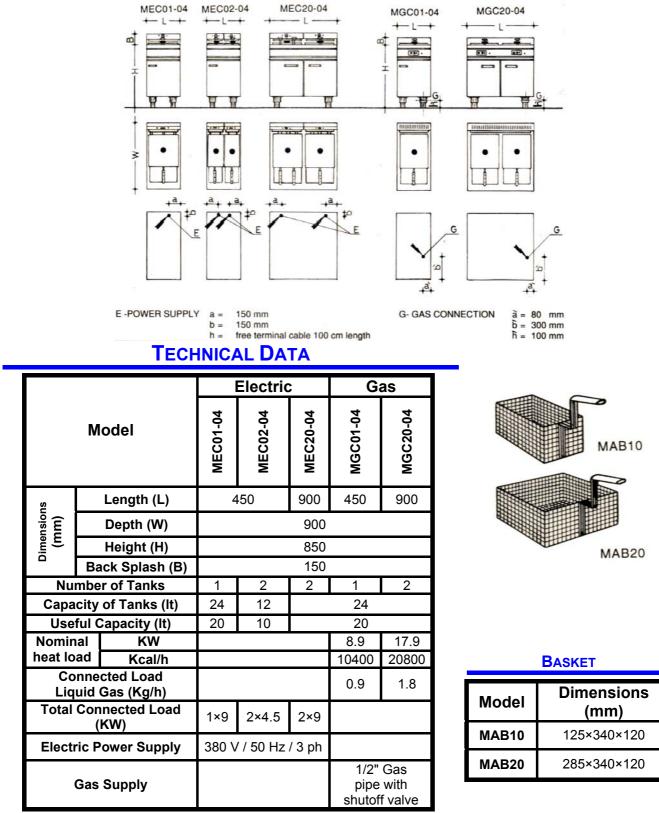
MASTER, in line with its policy to continually improve its production, reserves the right to change specifications without notice

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ELECTRIC/GAS DEEP FAT FRYERS



MODELS



• It is essential to correctly connect the electrical equipment to earth.

