



**Linee Automatiche di Frittura,  
Bollitura e Aromatizzazione**

**Automatic Lines for  
Frying, Boiling and Flavoring**

*Esperienza e qualità dal 1981*



## **INDUSTRIAL FRYER MOD. 60-E**



The 60-E is our smallest electric fryer model. The work is done manually through the use of special baskets.

The 60-E deep fryer is available in two versions:

- Pastry: with a power of 13.5 kW it is suitable for pastry products
- Gastronomy: with a power of 22.5 kW it is suitable for gastronomy products.

### **FEATURES:**

- Overall dimensions 80.2 x 69.5 x 121.5 cm;
- About 60 liters of oil;
- Structure and parts made of AISI 304 stainless steel;
- Each component built entirely with materials suitable for contact with food;
- Drainer that can be hooked on 2 sides;
- Two baskets for use;
- Digital temperature control thermostat;
- Emergency thermostat with manual reset

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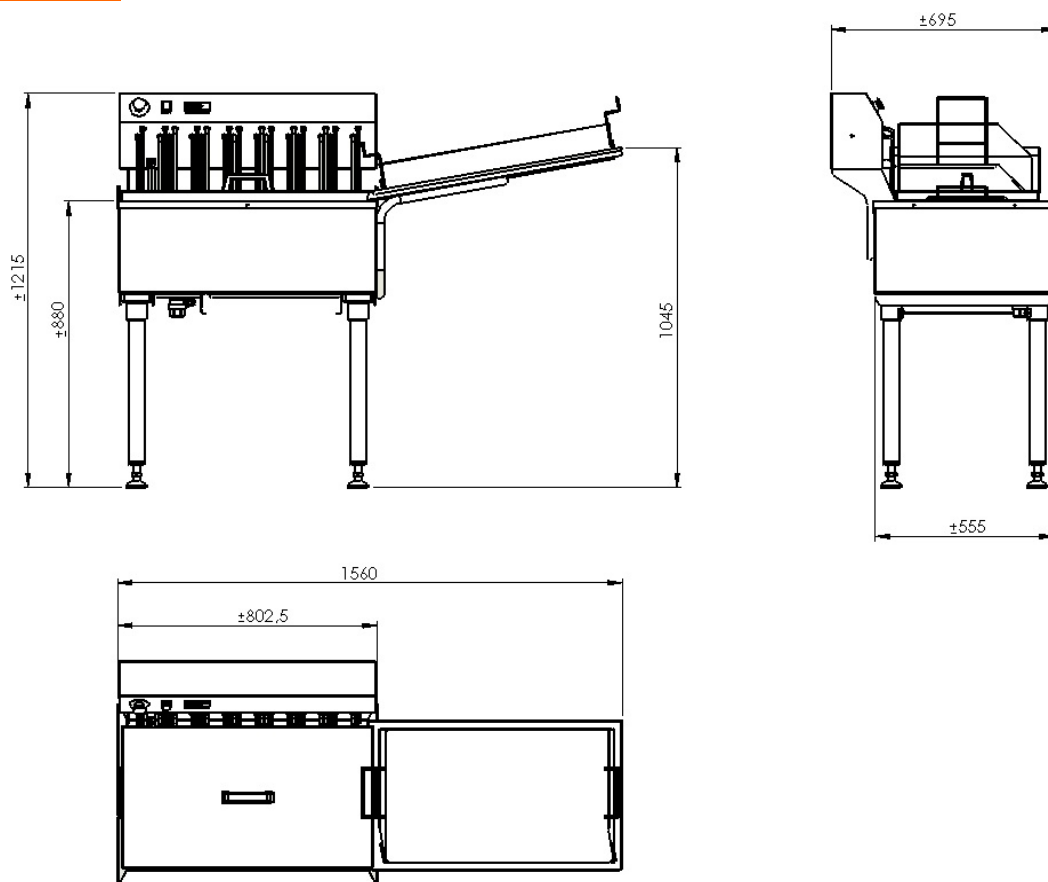
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- Oil drain through a tap under the tank;
- Possibility to choose between two versions:
  - 13.5kW version, for pastry products;
  - 21 kW version, for gastronomy;
- All parts easily removable for easy cleaning even with a pressure washer;
- Power supply voltage 380V three-phase or 220V three-phase;
- Machines with CE mark.

#### DIMENSIONS:



Equal overall dimensions for both 13.5 kW version and 22.5 kW version.

#### SUMMARY TABLE:

	<b>60-E 13,5 kW (pastry)</b>	<b>60-E 22,5 kW (gastronomy)</b>
Overall dimensions without drainer (Cm)	80,2 x 69,5 x 121,5	80,2 x 69,5 x 121,5
Overall dimensions with drainer (Cm)	156 x 69,5 x 121,5	156 x 69,5 x 121,5
Frying tank measures (cm)	74 x 46	74 x 46
Baskets measures (cm)	71 x 40	71 x 40
Liters of oil	60	60
Power (kW)	13,5	22,5





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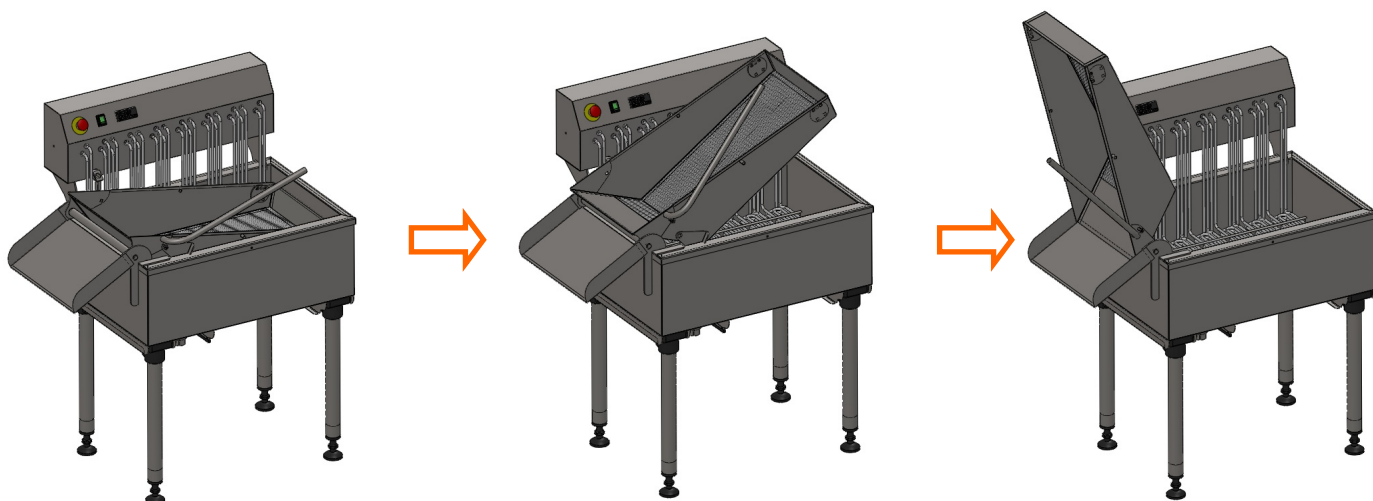
### OPTIONAL:

#### ➤ **Countercest:**

Accessorio utile a mantenere un prodotto che tende a galleggiare in immersione nell'olio. La controcesta va posizionata durante il lavoro sopra la cesta standard;

#### ➤ **Folding basket:**

Special basket suitable for the production of a large quantity of gastronomy products. The folding basket can be installed on both sides of the fryer, facilitates the work and allows you to conveniently unload the product.



Upon request, a counter basket can be supplied to keep the product submerged;

#### ➤ **Extractor hood:**

Hood useful for extracting cooking vapors and fumes.



- ✓ Stainless steel filter, easy to remove and clean;
- ✓ Tray for collecting condensed steam;
- ✓ Aspirator with aspiration flow's manual adjustment;
- ✓ Electric power: 600 W (additional to the fryer);
- ✓ Exhaust fan outlet Ø120 mm.

