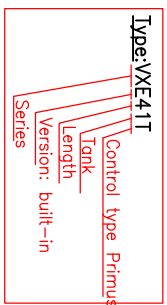


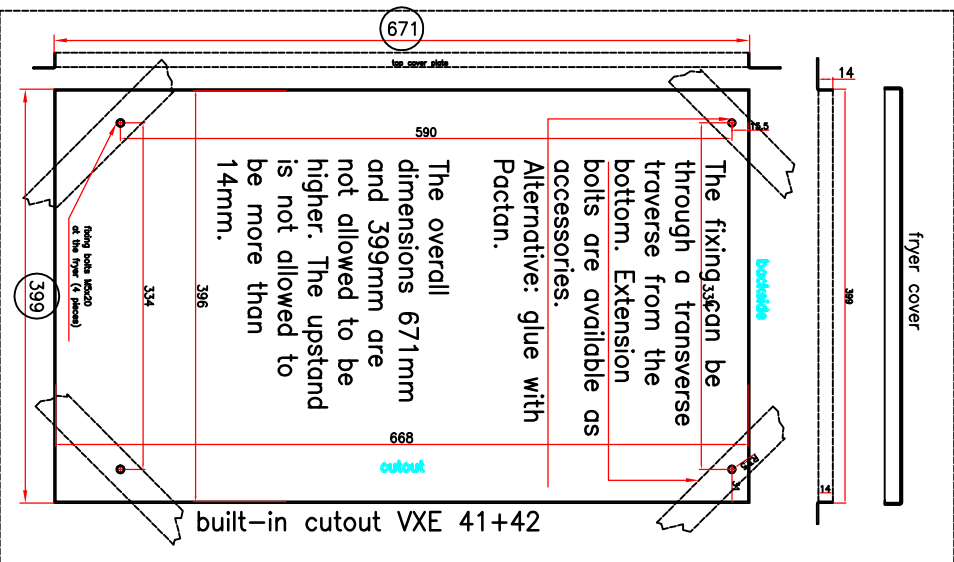
M 1:5



**Options:**

F = Filter and pump system  
L2 = 2 x Lift (sep. controllable)

Technical Data	
Heater power	15,0kW 5 W/cm <sup>3</sup>
Voltage	400V 50Hz 3NAC
Fuse	3 x 25A
Mains connection	3L+N+PE L=1.5m(1cable)
Weight	
Capacity (max.)	2x1.25 kg (2.5 kg)
Capacity (rec.)	2x1.0 kg (2.0 kg)
Capacity / hour	34-44 kg frozen chips
Oil capacity	40-50kg precooked chips 18-23 liter



Please take care by installation of the fryer unit to give enough space for ventilation and heat flow below the fryer unit. It is required that there are at least openings of 100 cm<sup>2</sup>. The temperature in the sub-structure (below the unit) is not allowed to exceed 60°C.

Technical subject to alternation!  
Version 30.06.2020

**built-in fryer VXE41 T**  
Model VXE 41 T

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Messstab:	Version		
1:10	Gezeichnet	02.02.2013	cod
Blatt-Nr.: 1	ADM		
Format: A3	Zeichnung-Nr.: 205855		Version 1