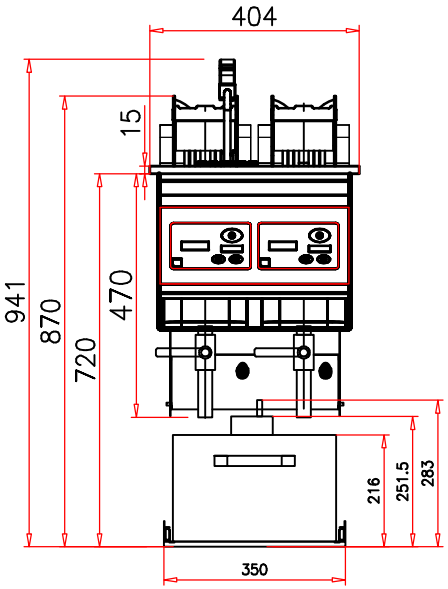
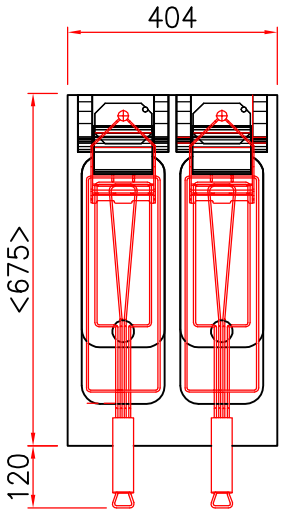
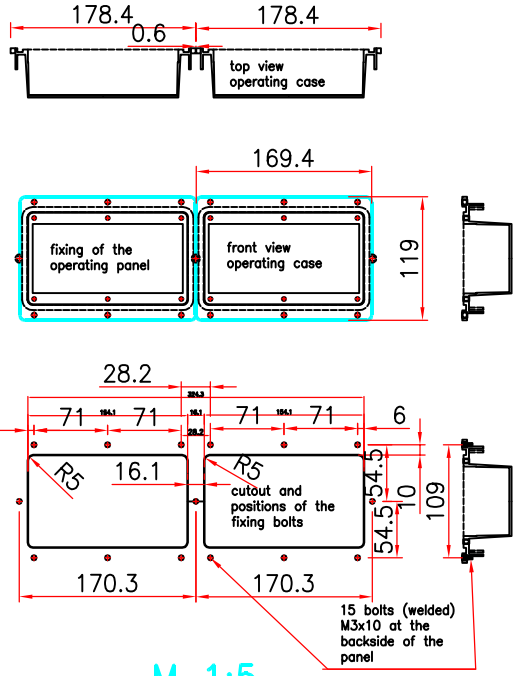
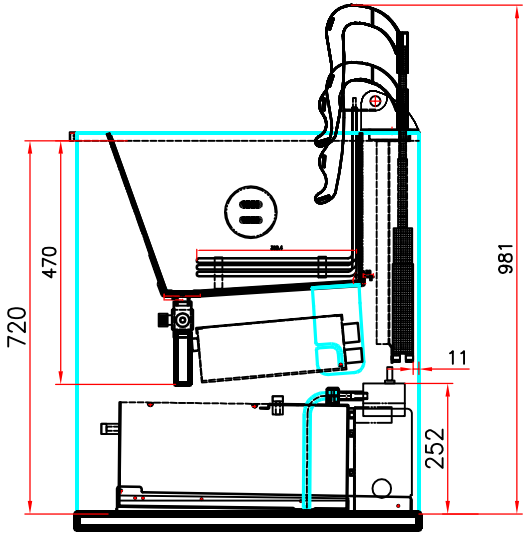






M 1:5



Type:VXE42P

- Control type Primus
- Tank
- Length
- Version: built-in
- Series

Optionen:

F = Filter and pump system

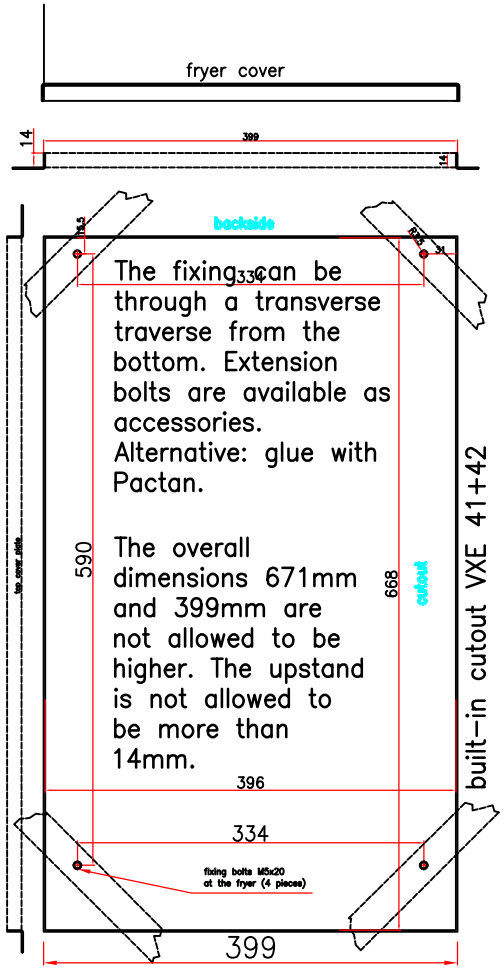
L1 = 1xLift

L2 = 2xLift

Technical subject to alteration!

Version 30.06.2020

Technical Data	
Heater Power	15.0kW 5 W/cm²
Voltage	400V 50Hz 3NAC
Fuse	3 x 25A
Mains connection	3L+N+PE L=1.5m(1cabel)
Weight	
Capacity (max.)	2x1.25 kg
Capacity (rec.)	2x1.0kg
Capacity / hour	2x17-22kg frozen chips
	2x20-25kg precooked chips
Oil capacity	2 x 7-9 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 cm². The temperature in the sub-structure (below the unit) is not allowed to exceed 60 ° C.

built-in fryer VXE42 P

Modell VXE 42 P

Kienle GmbH Frittier-Technology
D-72469 Messstetten-Hartheim
Telefon 07579 920-0
Telefax 07579 920-20

KIENLE

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Massstab:	Version		
1:10	Gezeichnet	02.02.2013	cad
Blatt-Nr.: 1	ADM		
Format: A3	Zeichng.-Nr.: 205856		Version 1