MARIOT

KITCHEN EQUIPMENT

# PRODUCT DATA SHEET

EMP.PLS.7FE020

# ELECTRIC DOUBLE FRYER

2 x 18 L capacity | 21 kW | 400 V

Empero - Capinox | Model EMP.PLS.7FE020



## KEY SPECIFICATIONS

| | |
|---|---|
| Model | **EMP.PLS.7FE020** |
| Capacity | **2 x 18 L** |
| Power | **21 kW** |
| Voltage | **400 V** |
| Frequency | **50-60 Hz** |
| Net Weight | **44 kg** |
| Net Volume | **0.18 m3** |
| Size | **800 x 760 x 316 mm** |

## PRODUCT HIGHLIGHTS

Movable heating elements
Safety thermostat and oil drain

## EMP.PLS.7FE020 | Electric Double Fryer

Dimensions: 800 x 760 x 316 mm

# FEATURES & TECHNICAL SPECIFICATIONS

EMP.PLS.7FE020 | Empero - Capinox

## KEY FEATURES

- Two frying tanks with 18 L oil capacity each.
- Stainless steel fryer baskets and body.
- Thermostatic temperature control.
- Movable heating elements for easy cleaning.
- Safe bottom oil drainage via valve.
- Safety thermostat for overheating protection.
- Easy-to-clean, hygienic design.

## TECHNICAL SPECIFICATIONS

| | |
|---|---|
| Product | **Electric Double Fryer** |
| Model | **EMP.PLS.7FE020** |
| Brand | **Empero - Capinox** |
| Oil Capacity | **2 x 18 L (36 L total)** |
| Fryer Baskets | **Stainless steel** |
| Temperature Control | **Thermostatic** |
| Heating Elements | **Movable for cleaning** |
| Overheating Protection | **Safety thermostat** |
| Oil Drainage | **Bottom drain valve** |
| Construction | **Stainless steel body** |
| Power | **21 kW** |
| Voltage | **400 V** |
| Frequency | **50-60 Hz** |
| Net Weight | **44 kg** |
| Net Volume | **0.18 m3** |
| Dimensions (W x D x H) | **800 x 760 x 316 mm** |

## PRODUCT OVERVIEW

The EMP.PLS.7FE020 electric double fryer has two 18-litre tanks and 21 kW total power. Designed for commercial kitchens, it features stainless steel baskets, thermostatic control, movable heating elements, a bottom oil drain valve and overheating protection. Dimensions: 800 x 760 x 316 mm.