

Коммерческие фритюрницы серии Gastronorm PF-6, PF-10

Технические характеристики

По вопросам продаж и поддержки обращайтесь:

Алматы (727)345-47-04
Ангарск (3955)60-70-56
Архангельск (8182)63-90-72
Астрахань (8512)99-46-04
Барнаул (3852)73-04-60
Белгород (4722)40-23-64
Благовещенск (4162)22-76-07
Брянск (4832)59-03-52
Владивосток (423)249-28-31
Владикавказ (8672)28-90-48
Владимир (4922)49-43-18
Волгоград (844)278-03-48
Вологда (8172)26-41-59
Воронеж (473)204-51-73
Екатеринбург (343)384-55-89

Иваново (4932)77-34-06
Ижевск (3412)26-03-58
Иркутск (395)279-98-46
Казань (843)206-01-48
Калининград (4012)72-03-81
Калуга (4842)92-23-67
Кемерово (3842)65-04-62
Киров (8332)68-02-04
Коломна (4966)23-41-49
Кострома (4942)77-07-48
Краснодар (861)203-40-90
Красноярск (391)204-63-61
Курск (4712)77-13-04
Курган (3522)50-90-47
Липецк (4742)52-20-81

Магнитогорск (3519)55-03-13
Москва (495)268-04-70
Мурманск (8152)59-64-93
Набережные Челны (8552)20-53-41
Нижний Новгород (831)429-08-12
Новокузнецк (3843)20-46-81
Ноябрьск (3496)41-32-12
Новосибирск (383)227-86-73
Омск (3812)21-46-40
Орел (4862)44-53-42
Оренбург (3532)37-68-04
Пенза (8412)22-31-16
Петрозаводск (8142)55-98-37
Псков (8112)59-10-37
Пермь (342)205-81-47

Ростов-на-Дону (863)308-18-15
Рязань (4912)46-61-64
Самара (846)206-03-16
Санкт-Петербург (812)309-46-40
Саратов (845)249-38-78
Севастополь (8692)22-31-93
Саранск (8342)22-96-24
Симферополь (3652)67-13-56
Смоленск (4812)29-41-54
Сочи (862)225-72-31
Ставрополь (8652)20-65-13
Сургут (3462)77-98-35
Сыктывкар (8212)25-95-17
Тамбов (4752)50-40-97
Тверь (4822)63-31-35

Тольятти (8482)63-91-07
Томск (3822)98-41-53
Тула (4872)33-79-87
Тюмень (3452)66-21-18
Ульяновск (8422)24-23-59
Улан-Удэ (3012)59-97-51
Уфа (347)229-48-12
Хабаровск (4212)92-98-04
Чебоксары (8352)28-53-07
Челябинск (351)202-03-61
Череповец (8202)49-02-64
Чита (3022)38-34-83
Якутск (4112)23-90-97
Ярославль (4852)69-52-93

Россия +7(495)268-04-70

Казахстан +(727)345-47-04

Беларусь +(375)257-127-884

Узбекистан +998(71)205-18-59

Киргизия +996(312)96-26-47

эл.почта: sir@nt-rt.ru || сайт: <https://sammic.nt-rt.ru/>

ELECTRIC FRYER PF-6

Electric fryer with 5 l tank. Removable tank.

AVAILABLE MODELS

5130132 Fryer PF-6 230/50-60/1

5130133 Fryer PF-6 120/50-60/1

* Ask for special versions availability



SALES DESCRIPTION

- ✓ Stainless steel structure.
- ✓ Tank with cold zone for a longer lifetime of the frying oil.
- ✓ Detachable headpiece for quick and easy cleaning.
- ✓ Adjustable thermostat of 90 - 180°C.
- ✓ Safety thermostat with manual reset.
- ✓ Active safety system.
- ✓ Heating element with stainless steel protection.

INCLUDES

- ✓ Basket.

SPECIFICATIONS

Wash tank capacity: 1 x 5 l

Total loading: 3000 W

Basket dimensions: 104 mm x 250 mm x 220 mm

External dimensions (W x D x H): 265 mm x 430 mm x 335 mm

Net weight: 6,5 kg

Crated dimensions

420 x 540 x 300 mm

Gross weight: 7,5 kg

ELECTRIC FRYER PF-6+6

Double electric fryer with 5+5 l tank. Removable tanks.

AVAILABLE MODELS

5130137 Fryer PF-6+6 230/50-60/1

** Ask for special versions availability*



SALES DESCRIPTION

- ✓ Stainless steel structure.
- ✓ Tanks with cold zone for a longer lifetime of the frying oil.
- ✓ Detachable headpiece for quick and easy cleaning.
- ✓ Adjustable thermostats of 90 - 180°C.
- ✓ Safety thermostats with manual reset.
- ✓ Active safety system.
- ✓ Heating elements with stainless steel protection.

INCLUDES

- ✓ Baskets.

SPECIFICATIONS

Wash tank capacity: 2 x 5 l

Total loading: 6000 W

Basket dimensions: 104 mm x 250 mm x 220 mm

External dimensions (W x D x H): 525 mm x 430 mm x 335 mm

Net weight: 12 kg

Crated dimensions

420 x 550 x 550 mm

Gross weight: 13,5 kg

ELECTRIC FRYER PF-10 - (1~)

Electric fryer with 8 l tank. Single-phase.



AVAILABLE MODELS

5130143 Fryer PF-10 230/50-60/1

5130144 Fryer PF-10 120/50-60/1

* Ask for special versions availability

SALES DESCRIPTION

- ✓ Stainless steel structure.
- ✓ Tank with cold zone for a longer lifetime of the frying oil.
- ✓ Detachable headpiece for quick and easy cleaning.
- ✓ Adjustable thermostat of 90 - 180°C.
- ✓ Safety thermostat with manual reset.
- ✓ Active safety system.
- ✓ Heating element with stainless steel protection.
- ✓ Tank equipped with tap for easy draining of the oil.

INCLUDES

- ✓ Basket.

SPECIFICATIONS

Wash tank capacity: 1 x 8 l

Single Phase: 3500 W

Three phase: 5100 W

Basket dimensions: 104 mm x 250 mm x 220 mm

External dimensions (W x D x H): 265 mm x 475 mm x 375 mm

Crated dimensions

420 x 540 x 300 mm

Gross weight: 9.5 kg

ELECTRIC FRYER PF-10 - (3~)

Electric fryer with 8 l tank. Three-phase.



SALES DESCRIPTION

- ✓ Stainless steel structure.
- ✓ Tank with cold zone for a longer lifetime of the frying oil.
- ✓ Detachable headpiece for quick and easy cleaning.
- ✓ Adjustable thermostat of 90 - 180°C.
- ✓ Safety thermostat with manual reset.
- ✓ Active safety system.
- ✓ Heating element with stainless steel protection.
- ✓ Tank equipped with tap for easy draining of the oil.

INCLUDES

- ✓ Basket.

SPECIFICATIONS

Crated dimensions
420 x 540 x 300 mm

AVAILABLE MODELS

5130142 Fryer PF-10 400/50-60/3N

* Ask for special versions availability

ELECTRIC FRYER PF-10+10 - (1~)

Double electric fryer with 8+8 l tank. Single-phase.

AVAILABLE MODELS

5130148 Fryer PF-10+10 230/50-60/1

** Ask for special versions availability*



SALES DESCRIPTION

- ✓ Stainless steel structure.
- ✓ Tanks with cold zone for a longer lifetime of the frying oil.
- ✓ Detachable headpiece for quick and easy cleaning.
- ✓ Adjustable thermostats of 90 - 180°C.
- ✓ Safety thermostats with manual reset.
- ✓ Active safety system.
- ✓ Heating elements with stainless steel protection.
- ✓ Tanks equipped with tap for easy draining of the oil.

INCLUDES

- ✓ Baskets.

SPECIFICATIONS

Wash tank capacity: 2 x 8 l

Single Phase: 7000 W

Three phase: 10200 W

Basket dimensions: 104 mm x 250 mm x 220 mm

External dimensions (W x D x H): 525 mm x 475 mm x 375 mm

Crated dimensions

420 x 550 x 550 mm

ELECTRIC FRYER PF-10+10 - (3~)

Double electric fryer with 8+8 l tank. Three-phase.



SALES DESCRIPTION

- ✓ Stainless steel structure.
- ✓ Tanks with cold zone for a longer lifetime of the frying oil.
- ✓ Detachable headpiece for quick and easy cleaning.
- ✓ Adjustable thermostats of 90 - 180°C.
- ✓ Safety thermostats with manual reset.
- ✓ Active safety system.
- ✓ Heating elements with stainless steel protection.
- ✓ Tanks equipped with tap for easy draining of the oil.

INCLUDES

- ✓ Baskets.

SPECIFICATIONS

Crated dimensions
420 x 550 x 550 mm

AVAILABLE MODELS

5130147 Fryer PF-10+10 400/50-60/3N

* Ask for special versions availability



По вопросам продаж и поддержки обращайтесь:

Алматы (727)345-47-04	Иваново (4932)77-34-06	Магнитогорск (3519)55-03-13	Ростов-на-Дону (863)308-18-15	Тольятти (8482)63-91-07
Ангарск (3955)60-70-56	Ижевск (3412)26-03-58	Москва (495)268-04-70	Рязань (4912)46-61-64	Томск (3822)98-41-53
Архангельск (8182)63-90-72	Иркутск (395)279-98-46	Мурманск (8152)59-64-93	Самара (846)206-03-16	Тула (4872)33-79-87
Астрахань (8512)99-46-04	Казань (843)206-01-48	Набережные Челны (8552)20-53-41	Санкт-Петербург (812)309-46-40	Тюмень (3452)66-21-18
Барнаул (3852)73-04-60	Калининград (4012)72-03-81	Нижний Новгород (831)429-08-12	Саратов (845)249-38-78	Ульяновск (8422)24-23-59
Белгород (4722)40-23-64	Калуга (4842)92-23-67	Новокузнецк (3843)20-46-81	Севастополь (8692)22-31-93	Улан-Удэ (3012)59-97-51
Благовещенск (4162)22-76-07	Кемерово (3842)65-04-62	Ноябрьск (3496)41-32-12	Саранск (8342)22-96-24	Уфа (347)229-48-12
Брянск (4832)59-03-52	Киров (8332)68-02-04	Новосибирск (383)227-86-73	Симферополь (3652)67-13-56	Хабаровск (4212)92-98-04
Владивосток (423)249-28-31	Коломна (4966)23-41-49	Омск (3812)21-46-40	Смоленск (4812)29-41-54	Чебоксары (8352)28-53-07
Владикавказ (8672)28-90-48	Кострома (4942)77-07-48	Орел (4862)44-53-42	Сочи (862)225-72-31	Челябинск (351)202-03-61
Владимир (4922)49-43-18	Краснодар (861)203-40-90	Оренбург (3532)37-68-04	Ставрополь (8652)20-65-13	Череповец (8202)49-02-64
Волгоград (844)278-03-48	Красноярск (391)204-63-61	Пенза (8412)22-31-16	Сургут (3462)77-98-35	Чита (3022)38-34-83
Вологда (8172)26-41-59	Курск (4712)77-13-04	Петрозаводск (8142)55-98-37	Сыктывкар (8212)25-95-17	Якутск (4112)23-90-97
Воронеж (473)204-51-73	Курган (3522)50-90-47	Псков (8112)59-10-37	Тамбов (4752)50-40-97	Ярославль (4852)69-52-93
Екатеринбург (343)384-55-89	Липецк (4742)52-20-81	Пермь (342)205-81-47	Тверь (4822)63-31-35	

Россия +7(495)268-04-70	Казахстан +(727)345-47-04	Беларусь +(375)257-127-884	Узбекистан +998(71)205-18-59	Киргизия +996(312)96-26-47
-------------------------	---------------------------	----------------------------	------------------------------	----------------------------