



Total Food-Service Solutions

Modular Cooking – Meritus 750

Electric Fryer

NEF 6-75 MR



*Due to routine technical improvement, the photograph shown may not represent the latest design of the products.

AVAILABLE MODEL

1. NEF 6-75 MR

DESCRIPTION

Electric Fryer with 16 kW power rate. The heater placed in the tank. The tank can be tilt up for cleaning purpose since it has tilting mechanism. Oil temperature maintained by thermostat with maximum working temperature of 190°C.

Unit to be installed on cabinet or similar elements, cantilever, or solid block solutions. Featuring removable clip joint to connect Meritus family product.

ITEM# : _____

MODEL# : _____

NAME : _____

SN : _____

MAIN FEATURE

- Maximum working temperature of 190°C
- Separated double tank for cooking different type of food simultaneously
- Swiveling heating element for maximum cleaning operation.
- Unit to be installed free standing, can be joined with base cabinet, table stand or cantilever system.
- Service maintenance can be done from the front panel.

CONSTRUCTION

- All exterior panels in 304 type of Stainless Steel
- Orbital top panel anti-scratch finishing.
- Top and side are mounted by 1.5 mm of Stainless Steel
- Adjustable ± 25 mm Stainless Steel leg.
- Certified IPX4 protection

INCLUDED ACCESSORIES

- Basket Fryer

OPTIONAL ACCESSORIES

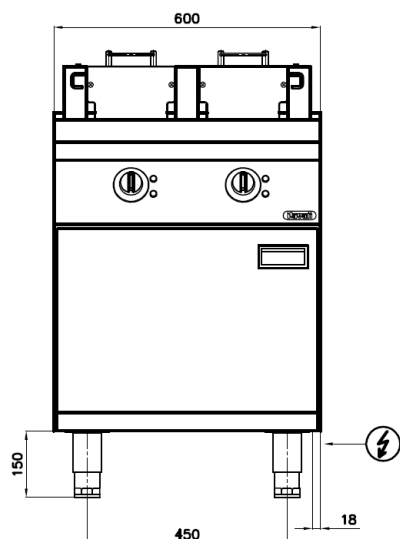
- Clip Plate for Joining

: _____

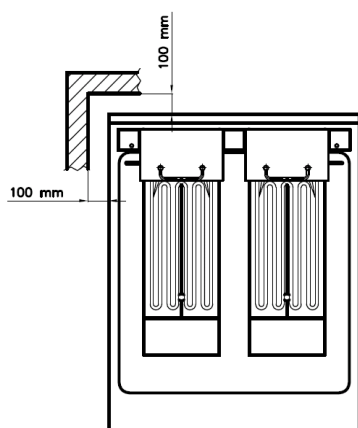
The company reserves the right to make modifications to the products without prior notice.
All information correct at time of printing.
2018.05.15



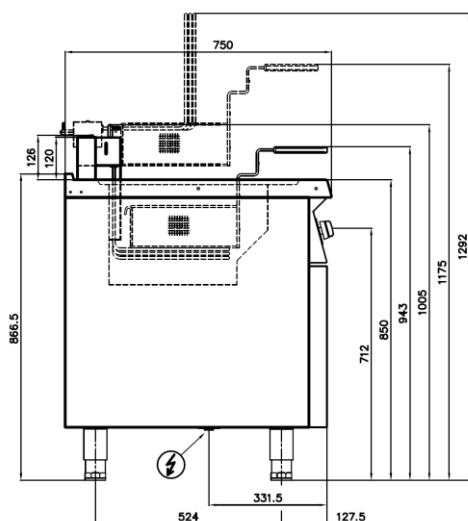
FRONT



TOP



SIDE



Electric Connection

* Overall Dimension in mm

ELECTRIC

Electrical rating (kW)	:	16
Element rating (kW)	:	16
Electrical supply voltage	:	400V 3N
Required electrical supply (amps):		24
Electrical current split (amps)	:	L1: 24
		L2: 24
		L3: 24

KEY INFORMATION

Cooking surface (WxD)	:	2x(180x447) mm
Direct heat emission	:	1.44 kW
Latent heat emission	:	1.12 kW
Steam emission	:	16.48 kg / h
Min. working temperature	:	120°C
Max. working temperature	:	190°C
Tank Volume	:	2 x 10 L
Net weight	:	70 kg
Oil inlet	:	½"
Oil Drain	:	1"
Shipping height	:	1000 mm
Shipping width	:	460 mm
Shipping depth	:	840 mm
Shipping volume	:	0.386 m ³