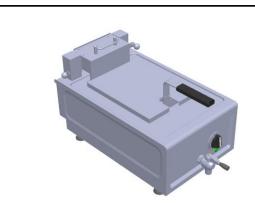


# Navat **Total Food-Service Solutions**

**NEFC 4-60 AM** 

# **Modular Cooking-Amicus 600 Electric Fryer Counter**



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

### **AVAILABLE MODEL**

1. NEFC 4-60 AM

### **DESCRIPTION**

Electric Fryer Counter consists of powerful 6 kW heating element and 7 liter tank capacity, heater is movable for optimum cleaning.

Unit to be installed as a table top, on open cabinet or similar elements, cantilever, or cooking suite block configuration. Featuring rear seamless fitting to connect with other Amicus family.

ITEM#	<b>:</b>
MODEL#	<b>:</b>
NAME	<b>:</b>
SN	:

### **MAIN FEATURE**

- 6 kW tubular heating elements.
- Movable heating element for ease of cleaning.
- 7 liter oil tank capacity.
- Oil draining outlet provided on the front.
- Working temperature of 120°C -190°C.
- Overheating safety protection provided.
- Full welded tank for optimum hygienic operation.
- IPX4 water protection.

### **CONSTRUCTION**

- All exterior panels in 304 type of Stainless Steel
- Orbital top surface anti-scratch finishing.
- Top with 1.2 mm surface.
- Side with 1.2mm pressed surface.
- Front with 0.8 mm pressed surface.
- Adjustable ±30 mm leg.

### **INCLUDED ACCESSORIES**

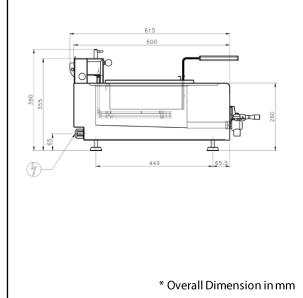
- Fryer Basket
- Crumb screen
- Clip Plate for Joining
- Fryer tank cover
- Power cable

## **OPTIONAL ACCESSORIES**

N/A



# 380



### **ELECTRIC**

**FRONT** 

**TOP** 

SIDE

Electrical rating (kW) : 6
Element rating (kW) : 6

Electrical supply voltage : 400V 3N

Required electrical supply (amps): 9

Oil Drain : ¾″

Power cable :

~ Cable type : H07RN-F

 $\sim$  Cable dimension : 5x 2.5 mm<sup>2</sup>

Electrical current split (amps): L1:9

L2: 9

L3:9

### **KEY INFORMATION**

Unit dimension (WxDxH) : 380x600x260/390 mm

Cooking surface (WxD) : 220x320 mm

Direct heat emission : 0.54 kW

Latent heat emission : 4.20 kW

Steam emission : 6.18 kg/h

Number of basket : 1

Tank capacity (Liters) : 7

Working temperature : 120°C - 190°C

Net weight : 20 kg

### **PACKING DETAILS**

Shipping width : 470 mm

Shipping depth : 710 mm

Shipping height : 420 mm

Shipping volume : 0.14 m<sup>3</sup>

Gross weight : 24 kg

