



DEEP FAT FRYER

Model: FQ-6 ETXS

Article no: 1696221304

Power supply: 440V 3Ph ~60Hz

The deep fat fryers are made of stainless steel. The top has raised edges on three sides to collect any spillage. The deep fat fryers are equipped with overheating protection and an oil drainage valve, which is fitted with the supplied drainage pipe. The deep fat fryers are manufactured in widths of 400 resp. 600 mm and are supplied with one or two frying baskets. The front panel has clear and easily accessible controls. The sides of the range are smooth and easy-to-clean.

The deep fat fryers are connected to the mains supply at the rear. The deep fat fryers can be positioned with the back directly against a fireproof bulkhead.

A stainless steel floor cabinet with doors and drawers is also available. The floor cabinet can be fitted with guide racks and grid shelves for Gastro-Norm 1/1.

MAIN FEATURES

- Stainless Steel Construction
- Thermostat Controlled
- With Overheating Protection
- Hygienic Design
- Two Sizes
- Solas Certified

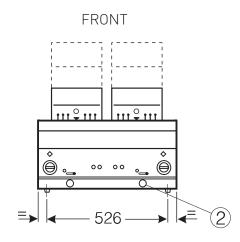
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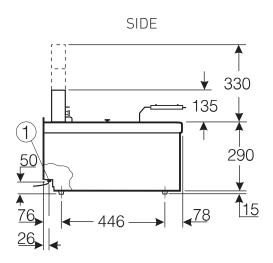
Model Number Specific	FQ-6 ETXS
Voltage (V)	440
Phase	3
Frequency (Hz)	60
Loading (kW)	14,3
Max Amps in Phase (A)	18,8
Fuse (A)	20
IP Class	X4
Capacity (L)	18
Width, net (mm)	600
Depth, net (mm)	600
Height, net (mm)	305
Weight, net (kg)	31
Weight, gross (kg)	37
Volume, net (m3)	0,16
Volume, gross (m3)	0,21
Connection Cable, lenght (m)	0
Plug type	None
Product brand	Lotus
Drain pipe, diameter (")	G3/4
SOLAS approved	Yes

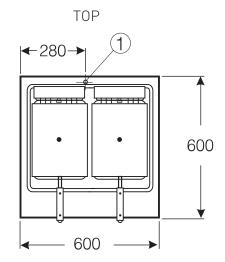
INCLUDED IN DELIVERY

2 frying baskets.









- 1. Electrical connection
- 2. Drain pipe