

CODE 60634

**10 SLE**

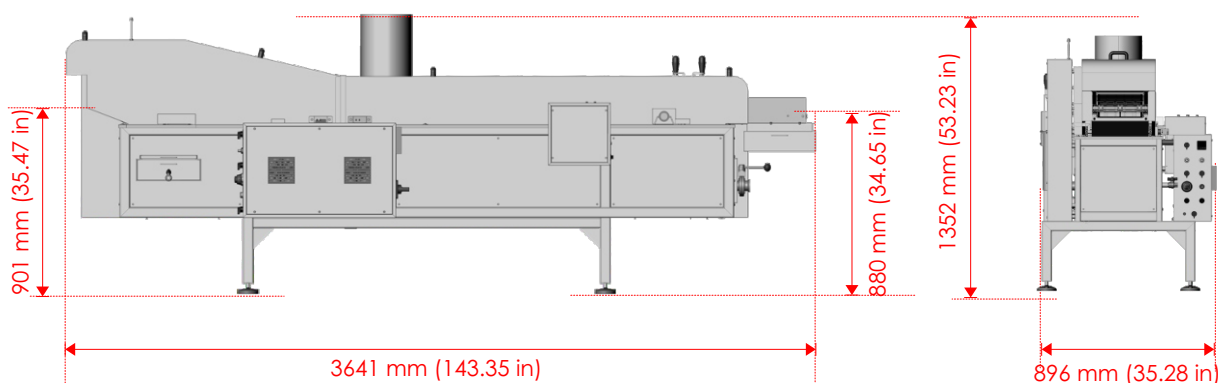
**Description:**

Operational safety, economy and high quality are synonymous with MCI continuous fryers. Continuous frying for savories or vegetables, etc. Temperature and frying time controlled by the electronic plate.

Fry products from 25 g (0.88 oz) to 120 g (4.23 oz) with productive capacity of 300 kg (661 lb) of fresh products per hour.

**Net weight:**

344 kg  
(758 lb)



**Transportation and logistics info:**

To inform

**Voltage:**

**220 V** TREE-PHASE

Power	Total current	Phase wire gauge	Gauge ground wire*	Plug	Circuit breaker
33,6 kW	90 A	35 mm <sup>2</sup>	16 mm <sup>2</sup>	don't have**	100 A tree-pole

\* The MCI Fryer must be installed with adequate grounding according to the information above.

Failure to do so may cause electrical damage.

\*\* The connection is direct in the panel, by connectors

**Power:**

33 kW  
Doble resistances 304 tube 11kW

**Motor potency:**

Main conveyor - 46W motor  
Immersion conveyor - 46W motor (additional purchase item)  
Bottom cleaning conveyor - 46W motor

**Product size:**

From 15 g (0.53 oz) to 180 g (6.35 oz)

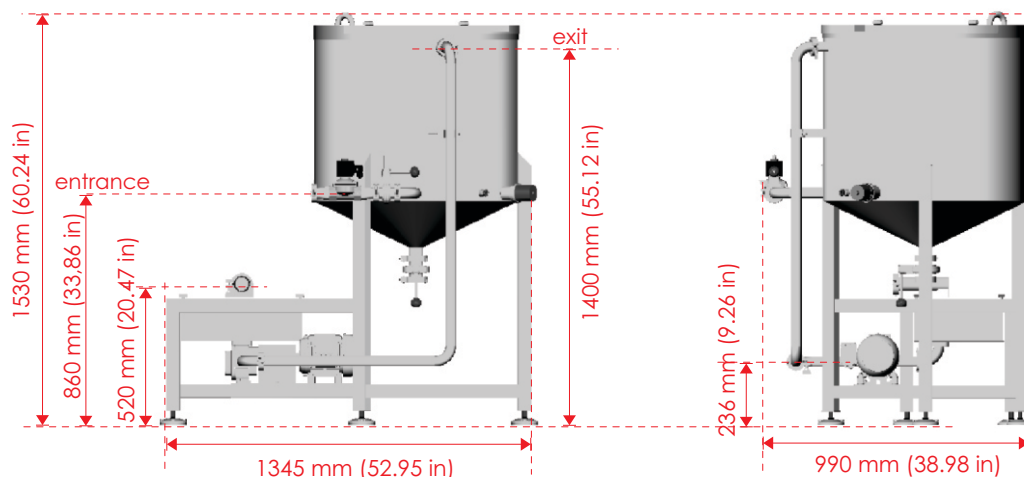
**Volumetric capacity:**

165 liters

**CODE 60381****RESERVOIR TANK WITH FILTER  
FOR THE SLE FRYER****Description:**

The RESERVOIR TANK WITH FILTER FOR THE SLE FRYER makes up the continuous line of savories frying, providing economy to the process with oil filtration, giving quality to the final product and ensuring operational safety

Net weight:  
110 kg

**Power:**

1 kW  
Resistance 220V 1000W - single phase 600 mm (26 in)

**Motor potency:**

Gear pump 1 pol  
Motor 1/3 CV 8 pol

**Volumetric capacity:**

250 liters

**Productive capacity:**

30 liters/ minutes