

Fat Fryer: Beha F19/1

Construction

An all stainless steel construction with an extended upper part to prevent overflow. Provided with a lid over the container for extra safety.

Adjustable legs for deck fastening.

F 19/1 is designed according to the latest SOLAS regulations (ref MSC/Circ800) with two safety thermostats and acoustic alarm.



Use

Beha F19/1 fat fryer is very user friendly with hinged elements for easy cleaning. The drainage tap is easy to access in the cupboard below the container.



Power supply:

Voltage 230/400/440V-3phase
Other voltages on request

Accessories:

Baskets

Capacity:

19 litres

- EASY CLEANING
- HIGH CAPACITY
- SAFE OPERATION
- SUPERB RESULTS
- RECYCLABLE

01.12



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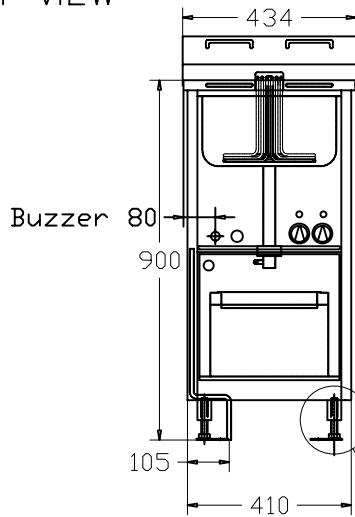
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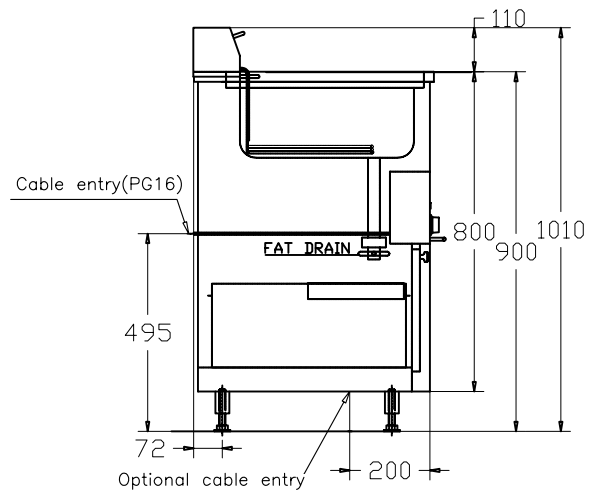
Voltage	Rated Power	Recommended fuse	Weight
440/3/60	9,0kW	16A	57kgs

**FAT FRYER
BEHA F19/1**

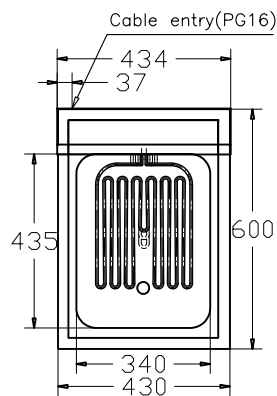
FRONT VIEW



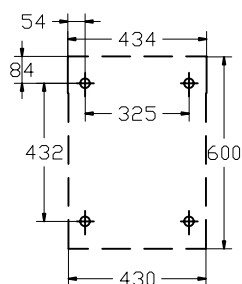
LEFT VIEW



TOP VIEW



BOTTOM VIEW



FLOOR FASTENING DETAIL

