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**Технические характеристики на
электрические макароноварки,
фритюрницы для чипсов, электрические
бейнмари, подстольные шкафы,
столешницы
КОМПАНИИ **EMPERO GROUP****

Electrical Pasta Cooker

- Thermostatic controller.
- Water filling tap.
- Discharge valve.
- Overflow drainage system.
- Top plate thickness 1.2 mm, body 1 mm stainless steel.



EMP.6ME010

- Electric Input: 400V AC 3N PE
- Cable Cross Section (mm2): 5x2,5

Code	Description	Dimensions mm			Weight kg	Net m3	Power kw	Capacity lt
		a	b	c				
EMP.6ME010	Electric Pasta Cooker	400x635x285			20	0.11	4.5	10

Chips Scuttle Units



- Operates in order to keep fries warm and drain oil
- Infrared ceramic heater .
- Special form on the container , provides maximum efficiency in order to drain oil.
- Top plate thickness 1.2 mm, body 1 mm stainless steel.

EMP.6DE010

- Electric Input: 230V AC 3N PE
- Cable Cross Section (mm2): 3x1,

Code	Description	Dimensions mm			Weight kg	Net m3	Power kw	Capacity gn
		a	b	c				
EMP.6DE010	Chips Scuttle Unit	400x635x285			15	0.11	0.65	1/1x150

Electrical Bainmaries



- Thermostatic controller.
- Drainage valve.
- Easy to clean and hygienic.
- Top plate thickness 1.2 mm, body 1 mm stainless steel.

EMP.6SE010

- Capacity; 1 piece of 2/3 Gn + 2 pieces of 1/6 Gn

EMP.6SE020

- Capacity; 1 piece 1/1 Gn + 2 pieces 1/4 Gn.

EMP.6SE010

- Electric Input: 230V AC N PE
- Cable Cross Section (mm2): 3x1,5

EMP.6SE020

- Electric Input: 230V AC N PE
- Cable Cross Section (mm2): 3x2,5

Code	Description	Dimensions mm			Weight kg	Net m3	Power kw
		a	b	c			
EMP.6SE010	Electrical Bainmarie	400x635x285			19	0.11	1.5
EMP.6SE020	Electrical Bainmarie	600x635x285			26	0.17	3

Undercounter Cabinets



- Under-Set Counters are suitable to use under each kind of 60's serie equipments.
- Easy to clean and hygienic.
- Stainless steel body.

Code	Description	Dimensions mm			Weight kg	Net m3
		a	b	c		
EMP.TS010	Undercounter Cabinet with 1 Door	400x570x565			18	0.15
EMP.TS020	Undercounter Cabinet with 2 Doors	600x570x565			21	0.22
EMP.TS025	Undercounter Cabinet with 2 Doors	800x570x565			26	0.25
EMP.TS030	Undercounter Cabinet with 3 Doors	900x570x565			28	0.33
EMP.TS010-K	Undercounter Cabinet without Door	400x570x565			13	0.15

EMP.TS020-K	Undercounter Cabinet without Door	600x570x565	16	0.22
EMP.TS025-K	Undercounter Cabinet without Door	800x570x565	20	0.25
EMP.TS030-K	Undercounter Cabinet without Door	900x570x565	23	0.33

Worktop



- Worktops are suitable to use between each kind of 60's serie equipments.
- Easy to clean and hygienic
- Top plate thickness 1.2 mm, body 1 mm stainless steel.

Code	Description	Dimension mm			Weight kg	Net m3
		a	b	c		
EMP.6TN010	Worktop 1/2 Module	400x635x285			13	0.11
EMP.6TN020	Worktop 1/1 Module	600x635x285			20	0.17

High Pressure Gas Cookers



- Lpg or Natural Gas.
- Magnet safety valves.
- Positioned switch.
- Double ring burner.
- Easy to clean and hygienic.
- Stainless steel body.

EMP.6KG010-O

- Gas Consumption (ng): 0,91 m³/h
- Gas Consumption (lpg): 0,68 kg/h

EMP.6KG020-O

- Gas Consumption (ng): 1,83 m³/h
- Gas Consumption (lpg): 1,19 kg/h

Code	Description	Dimensions mm			Weight kg	Net m3	Power kw
		a	b	c			
EMP.6KG010-O	High Pressure Gas Cooker 1 Burner	400 x 635 x 285			25	0.1	8.65
EMP.6KG020-O	High Pressure Gas Cooker 2 Burners	800 x 635 x 285			47	0.2	17.30

Cookers

- Magnet safety valves.
- Positioned switch.
- Double ring burner.
- Piezo electric ignition system for each module.
- Stainless steel body.



EMP.6KG010

- Gas Consumption (ng): 0,75 m³/h
- Gas Consumption (lpg): 0,55 kg/h

EMP.6KG020

- Gas Consumption (ng): 1,5 m³/h
- Gas Consumption (lpg): 1,1 kg/h



- 6 position switch.
- Easy to clean and hygienic.
- Stainless steel body.

EMP.6KE010

- Electric Input: 230V AC 1N PE
- Cable Cross Section (mm²): 3x2,5

EMP.6KE020

- Electric Input: 400V AC 3N PE

Code	Description	Dimensions mm			Weight kg	Net m3	Power kw
		a	b	c			
EMP.6KG010	Gas Cooker 2 Burners	400x635x285			22	0.11	7.1
EMP.6KG020	Gas Cooker 4 Burners	600x635x285			32	0.17	14.2
EMP.6KE010	Electrical Cooker 2 Circle Plates	400x635x285			19	0.11	3.5
EMP.6KE020	Electrical Cooker 4 Circle Plates	600x635x285			24	0.17	7

Fryers



- Thermostatic controller.
- Moving heaters provide easy cleaning.
- Front oil drainage valve.
- Safety thermostat for overheating protection.
- Stainless steel body and baskets.

EMP.6FE010

- Electric Input: 400V AC 3N PE
- Cable Cross Section (mm²): 5x2,5

EMP.6FE020

- Electric Input: 400V AC 3N PE
- Cable Cross Section (mm²): 5x2,5

- Lpg or Natural Gas.
- Magnet safety valves.
- Front oil drainage valve.
- Safety thermostat for overheating protection.
- Stainless steel body and baskets.

EMP.6FG010

- Gas Consumption (ng): 0.46 m³/h
- Gas Consumption (lpg): 0.39 kg/h

EMP.6FG020

- Gas Consumption (ng): 0.92 m³/h
- Gas Consumption (lpg): 0.78 kg/h

Code	Description	Dimensions mm			Weight kg	Net m3	Power kw	Capacity lt
		a	b	c				
EMP.6FE010	Electrical Fryer	400x635x285			24	0.11	7.2	10

EMP.6FE020	Electrical Fryer	600x635x285			36	0.17	14.4	10+10
EMP.6FG010	Gas Fryer	400x635x285			25	0.11	4.34	10
EMP.6FG020	Gas Fryer	600x635x285			32	0.17	8.62	10+10

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