

Deep fat fryer SNACK IV



► 2 Basin

✓ Tank capacity, each: 8 litres



► 2 Baskets

✓ Basket capacity, each: 5.5 litres

► Suitable for deep-frying oil and bar fat (block fat)



► Including 2 lids

Description

With two powerful bowls of 8 litres each, this deep fryer masters even peak times with ease and ensures consistently crispy results. Their robust design and easy handling make them the ideal partner for medium-sized catering establishments and everyday snack bars.

Features

• Equipment connection:	Pluggable
• Power load:	2 x 3,25 kW 2 x 230 V 50 Hz
• Size basket:	W 195 x D 245 x H 140 mm
• Basket content:	5.5 litre(s)
• Grease collection tank:	No
• Series:	-
• Colour:	Silver grey
• Type:	Table-top unit
• Operating mode:	Electro
• Number of tanks:	2
• Beaker capacity:	8 litre(s)
• Number of baskets:	2
• Cold zone:	Yes
• Safety thermostat:	Yes
• Grease release tap:	No
• Digital display:	No
• Temperature range:	50 °C to 190 °C

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- Temperature control: Manual
 - Control unit: Toggle
 - Control lamp: Heat up
 - ON/OFF switch: Operational
 - Height-adjustable feet: No
 - Properties: Rounded corners
 - Including: Handles, on side
 - Material: 2 lids
 - Important information: 2 baskets
 - Size: Stainless steel
 - Weight: Suitable for frying oil and blocks of fat
- 2 separate sockets required
W 555 x D 620 x H 340 mm
12.5 kg



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Add on Products

Deep-fat frying oil filter TK60



CNS
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- Throughput volume: 60 litres / minute
- Cycle time: 4.5 minute(s)
- Designed for: Tanks up to 20 litres
- Particle capacity: 1.7 litre(s)
- Temperature range to: 200 °C
- Portable: Yes
- Battery operation: No

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