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Deep fat fryer PROFESSIONAL I



Description

Table-top deep fat fryer with 10-litre tank, removable stainless steel Heating element, Cold zone and Grease release tap. 8.1 kW, 400 V, Safety thermostat. Lid and basket included. For restaurants and snack bars looking for a robust professional deep fat fryer with a compact footprint.

Features

• Heating element in stainless steel:	Yes
• Heating element:	Can be removed
• Equipment connection:	3 NAC
• Power load:	8,1 kW | 400 V | 50-60 Hz
• Size basket:	W 300 x D 240 x H 120 mm
• Basket content:	8.2 litre(s)
• Grease collection tank:	No
• Series:	-
• Colour:	Silver grey
• Type:	Table-top unit
• Operating mode:	Electro
• Number of basins:	1
• Size basin:	W 318 x D 345 x H 200 mm
• Basin capacity:	10 litre(s)
• Number of baskets:	1
• Cold zone:	Yes
• Safety thermostat:	Yes

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CNS 10 L

Subject to technical modifications and errors.

Code-No. 162900

GTIN 4015613494098

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- Grease release tap: Yes
- Temperature range: 50 °C to 190 °C
- Control unit: Electronic
  Toggle
- Control lamp: yes
- ON/OFF switch: Yes
- Height-adjustable feet: No
- Properties: -
- Including: 1 basket
  1 lid
- Material: Chrome-nickel steel
- Size: W 390 x D 450 x H 375 mm
- Weight: 11.5 kg

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Add on Products

Deep-fat frying oil filter TK60

CNS 18/10



- 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

Code-No. 162655
GTIN 4015613870793

Deep frying basket PROFESSIONAL 10L-S



- Size basket: W 120 x D 233 x H 100 mm
- Content: 2.7 litre(s)
- Important information: 2 baskets are needed for 1 basin
- Size: W 130 x D 415 x H 220 mm
- Weight: 0.59 kg

Code-No. 162912
GTIN 4015613658872

Thermometer A3000 TP

STAINLESS STEEL



- Control unit: -
- Material temperature sensor: Stainless steel
- Puncture depth: 300 mm
- Design: Analogue
- With temperature sensor: Yes
- Designed for: Deep fat fryers
- Colour: Silver

Code-No. 292046
GTIN 4015613633152

Deep frying basket PROFESSIONAL 10L-L



- Size basket: W 300 x D 240 x H 120 mm
- Content: 8.2 litre(s)
- Important information: -
- Size: W 235 x D 425 x H 215 mm
- Weight: 0.95 kg

Code-No. 162906
GTIN 4015613658865

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Add on Products

Oil and grease remover F1L



- Order quantity unit: 1 box (6 bottles)
- Designed for: Wipe-off work surfaces, stainless steel surfaces
  Tiled walls and floors
  Highly effective against deposits in coffee cans
  Machines, appliances
- Content: 6 x 1 litre
- Model: Liquid

Code-No. 173276
GTIN 4015613773339

Salt shaker 650



- Design: With screw-on lid
- Designed for: Salt
  Spices
  Sugar
  Flour
- Content: 650 ml
- Order quantity unit: 1 box (6 salt shaker)

Code-No. 680655
GTIN 4015613762050

Salt shaker 300



- Design: With screw-on lid
- Designed for: Salt
  Spices
  Sugar
  Flour
- Content: 300 ml
- Order quantity unit: 1 box (6 salt shaker)

Code-No. 680654
GTIN 4015613762036

Subject to technical modifications and errors.