

Deep fat fryer IMBISS PRO



- ▶ Powerful deep fat fryer
 - ✓ 8.1 kW
- ▶ 1 basin
 - ✓ Deep-drawn
 - ✓ Basin volume: 11 litres
- ▶ 1 basket
 - ✓ Basket volume: 8.4 litres
- ▶ Removable heating element
- ▶ Removable fat drain valve



- ▶ Including lid

Description

Powerful table-top deep fat fryer with a large 11 litre basin. After preparing perfectly crispy chips and similar treats, you'll enjoy easy cleaning thanks to the removable heating element, rounded basin and removable drain valve.

Features

• Heating element in stainless steel:	Yes
• Heating element:	Can be removed
• Equipment connection:	3 NAC
• Power load:	8,1 kW 400 V 50 Hz
• Size basket:	W 254 x D 270 x H 143 mm
• Basket content:	8.4 litre(s)
• Grease collection tank:	No
• Series:	-
• Colour:	Silver grey
• Type:	Table-top unit
• Operating mode:	Electro
• Number of tanks:	1
• Size basin:	W 300 x D 325 x H 200 mm
• Beaker capacity:	11 litre(s)
• Number of baskets:	1
• Cold zone:	Yes
• Safety thermostat:	Yes

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- Grease release tap: Yes
- Temperature range: 50 °C to 190 °C
- Temperature control: Manual
- Control unit: Electronic
- Control lamp: Toggle
- ON/OFF switch: Heat up
- Height-adjustable feet: ON/OFF
- Properties: Yes
- Including: No
- Material: -
- Size: 1 basket
- Weight: 1 lid
- Material: Chrome-nickel steel
- Size: W 410 x D 500 x H 380 mm
- Weight: 12.7 kg



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Add on Products

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

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

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

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

Code-No. 162655
GTIN 4015613870793

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Add on Products

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