

Deep fat fryer PROFESSIONAL II



Description

PROFESSIONAL II tabletop double deep fryer, two 10-litre vats, 16.2 kW. Removable stainless steel heating elements, cold zone, oil drain tap, two baskets and lid included. 400 V. For restaurants and snack bars that prepare two different deep-fried products simultaneously in a limited space.

Features

• Heating element in stainless steel:	Yes
• Heating element:	Can be removed
• Equipment connection:	3 NAC
• Power load:	16,2 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 tanks:	2
• Size basin:	W 318 x D 345 x H 200 mm
• Beaker capacity:	10 litre(s)
• Number of baskets:	2
• Cold zone:	Yes
• Safety thermostat:	Yes

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- Grease release tap: Yes
- Temperature range: 50 °C to 190 °C
- Control unit: Electronic
- Control lamp: Toggle
- ON/OFF switch: yes
- Height-adjustable feet: Yes
- Properties: No
- Including: -
- Material: 2 baskets
- Size: 2 lids
- Weight: Chrome-nickel steel
- Weight: W 750 x D 450 x H 375 mm
- Weight: 21.8 kg



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Add on Products

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

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

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

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

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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

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