

## Deep fat fryer IMBISS II



► 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

Two basins, each with a capacity of 8 litres, offer space for crispy perfection - ideal for the parallel preparation of a wide variety of snacks at a consistently high level of quality. Whether in snack bars or commercial kitchens, this deep fryer stands for efficiency, reliability and that little moment of culinary pleasure that makes all the difference.

### Features

|                           |                                 |
|---------------------------|---------------------------------|
| • Equipment connection:   | Pluggable                       |
| • Power load:             | 2 x 3,25 kW   2 x 230 V   50 Hz |
| • Size basket:            | W 195 x D 230 x H 195 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:     | Yes                             |
| • Control unit:           | Toggle                          |
| • ON/OFF switch:          | Yes                             |

► Continue on the next page

## Deep fat fryer IMBISS II

- Height-adjustable feet: No
- Properties: Rounded corners
- Including: 2 baskets  
2 lids
- Material: Chrome-nickel steel
- Important information: Suitable for frying oil and blocks of fat  
2 separate sockets required
- Size: W 580 x D 550 x H 410 mm
- Weight: 16.8 kg



## Deep fat fryer IMBISS II

### 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

#### 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 IMBISS 8L



- Size basket: W 195 x D 230 x H 195 mm
- Content: 5.5 litre(s)
- Material: Stainless steel
- Important information: -
- Size: W 190 x D 480 x H 245 mm
- Weight: 0.8 kg

Code-No. 165524  
GTIN 4015613658452

#### 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

## Deep fat fryer IMBISS II

### Add on Products

#### 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