

Deep fat fryer SNACK I



- ▶ 1 basin
- ✓ Basin volume: 4 litres



- ▶ 1 basket
- ✓ Basket volume: 2.4 litres

- ▶ Suitable for frying oil and blocks of fat



- ▶ Including lid

Description

With a 4-liter basin capacity, the fryer is the perfect choice for crispy, golden-brown frying results in smaller restaurant kitchens or snack bars. Whether fries, snacks, or finger foods – this fryer ensures even and quick preparation.

Features

• Equipment connection:	Pluggable
• Power load:	2 kW 230 V 50 Hz
• Size basket:	W 135 x D 205 x H 123 mm
• Basket content:	2.4 litre(s)
• Grease collection tank:	No
• Series:	-
• Colour:	Silver grey
• Type:	Table-top unit
• Operating mode:	Electro
• Number of tanks:	1
• Beaker capacity:	4 litre(s)
• Number of baskets:	1
• Cold zone:	Yes
• Safety thermostat:	Yes
• Grease release tap:	No
• Digital display:	No
• Temperature range:	50 °C to 190 °C

▶ Continue on the next page

Deep fat fryer SNACK I

- 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: 1 basket
 - Important information: 1 lid
 - Size: Stainless steel
 - Weight: Suitable for frying oil and blocks of fat
- W 245 x D 590 x H 315 mm
5.1 kg

