

Deep fat fryer SNACK IV

- ▶ 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

With two powerful bowls of 8 litres each, this deep fryer masters even peak times with ease and ensures consistently crispy results. Their robust design and easy handling make them the ideal partner for medium-sized catering establishments and everyday snack bars.

Features

• Equipment connection:	Pluggable
• Power load:	2 x 3,25 kW 2 x 230 V 50 Hz
• Size basket:	W 195 x D 245 x H 140 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:	No
• Digital display:	No
• Temperature range:	50 °C to 190 °C

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|---------------------------|---|
| • Temperature control: | Manual |
| • Control unit: | Toggle |
| • Control lamp: | Heat up |
| | Operational |
| • ON/OFF switch: | No |
| • Height-adjustable feet: | No |
| • Properties: | Rounded corners |
| | Handles, on side |
| • Including: | 2 lids |
| | 2 baskets |
| • Material: | Stainless steel |
| • Important information: | Suitable for frying oil and blocks of fat |
| | 2 separate sockets required |
| • Size: | W 555 x D 620 x H 340 mm |
| • Weight: | 12.5 kg |

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Add on Products

Deep-fat frying oil filter TK60

- 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

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