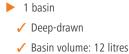


Deep fat fryer 12L-10







1 basket Basket volume: 6.5 litres



1 fat discharge tap



Description

A robust table-top appliance, this deep-fat fryer with its 12-litre basin is ideal for use in large professional kitchens. The grease drain tap, removable panade sieve and pivot-out heating element enable easy cleaning.

Features

- · Heating element in stainless steel:
- Size basket: Grease collection tank:
- Type: Material:
- Power load:
- Series:
- Operating mode: • Important information:
- Colour:
- Number of tanks:
- Equipment connection:
- Basket content:
- Size basin:
- Heating element:
- Beaker capacity:
- · Number of baskets:

Yes W 250 x D 230 x H 110 mm No Table-top unit Stainless steel 9 kW | 400 V | 50 Hz

Electro

1

- Silver 1 3 NAC 6,5 litre(s) W 290 x D 308 x H 210 mm Can be swivelled 12 litre(s)
- Continue on the next page





Deep fat fryer 12L-10

 Cold zone: Safety thermostat: Grease release tap: Digital display: Temperature range: Temperature control: Oil temperature check: 	Yes Yes No 50 °C to 190 °C Manual
Control unit:Control lamp:ON/OFF switch:	Toggle Heat up ON/OFF Yes
Height-adjustable feet:Properties:Including:	No - 1 basket 1 lid 1 panade sieve
Size:Weight:	W 400 x D 650 x H 485 mm 15.4 kg



- Size:Weight:





Deep fat fryer 12L-10 Add on Products

