

Pastries deep fat fryer BF 30E



- ▶ Container content: 30 litres
- ▶ Basin dimensions: W 615 x D 490 x 130 mm
- ▶ Grease drain tap
- ▶ Basin with large cold zone

Description

Features

• Heating element in stainless steel:	Yes
• Power load:	15 kW 400 V 50 Hz
• Equipment connection:	3 NAC
• Heating element:	Can be removed
• Size basket:	W 570 x D 440 x H 80 mm
• Basket content:	19,2 litre(s)
• Type:	Table-top unit
• Operating mode:	Electro
• Number of tanks:	1
• Size basin:	W 615 x D 490 x H 130 mm
• Beaker capacity:	30 litre(s)
• Number of baskets:	1
• Cold zone:	Yes
• Safety thermostat:	Yes
• Grease release tap:	Yes
• Digital display:	No
• Temperature range:	50 °C to 190 °C

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- Control unit: Toggle
- Control lamp: ON/OFF
- ON/OFF switch: Temperature
- Height-adjustable feet: Yes
- Properties: Yes
- Properties: Rounded corners
- Properties: Drain cock with safety fixture
- Properties: Basin with large cold zone
- Including: 1 lid
- Including: 1 basket
- Material: CNS 18/10
- Important information: -
- Temperature control: Manual
- Oil temperature check: Indicator lamp for reached oil temperature
- Size: W 660 x D 650 x H 410 mm
- Weight: 23.4 kg



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Add on Products

Oil and grease remover F1L



- Content: 6 x 1 litre
- Model: Liquid
- HACCP compliant: Yes
- Chlorine-free: Yes
- Phosphate-free: Yes
- Including: -
- Order quantity unit: 1 box (6 bottles)

Code-No. 173276
GTIN 4015613761176

Frying fat filter



- Temperature range to: 190 °C
- Material: Special fabric
- Can be washed: Up to 40 °C
- Important information: Not suitable for the dryer
- Size: W 250 x D 600 x H 155 mm
- Weight: 0.52 kg

Code-No. A101999
GTIN 4016098100986