

## Deep fat fryer PROFESSIONAL II



### Description

### Features

- |                           |                            |
|---------------------------|----------------------------|
| • Power load:             | 16,2 kW   400 V   50-60 Hz |
| • Equipment connection:   | 3 NAC                      |
| • Size basket:            | W 300 x D 240 x H 120 mm   |
| • Series:                 | -                          |
| • Type:                   | Table-top unit             |
| • Beaker capacity:        | 10 litre(s)                |
| • Cold zone:              | Yes                        |
| • Safety thermostat:      | Yes                        |
| • Grease release tap:     | Yes                        |
| • Height-adjustable feet: | No                         |
| • Number of tanks:        | 2                          |
| • Number of baskets:      | 2                          |
| • Including:              | 2 baskets<br>2 lids        |
| • Operating mode:         | Electro                    |
| • Control unit:           | Electronic<br>Toggle       |

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- Control lamp: yes
- ON/OFF switch: Yes
- Material: Chrome-nickel steel
- Colour: Silver
- Heating element in stainless steel: Yes
- Grease collection tank: No
- Heating element: Can be removed
- Size basin: W 318 x D 345 x H 200 mm
- Temperature range: 50 °C to 190 °C
- Properties: -
- Basket content: 8,2 litre(s)
- Size: W 750 x D 450 x H 375 mm
- Weight: 21.8 kg



## Deep fat fryer PROFESSIONAL II

### Add on Products

#### Thermometer A3000 TP

STAINLESS  
STEEL



- Control unit: -
- Puncture depth: 300 mm
- Material temperature sensor: Stainless steel
- Temperature range: 10 °C to 300 °C
- Design: Analogue
- With temperature sensor: Yes
- Designed for: Deep fat fryers

Code-No. 292046  
GTIN 4015613633152

#### Intensive power cleaner F1L, set of 2



- Order quantity unit: 1 box (2 bottles)
- Content: 2 x 1 litre
- Ph level: 14
- HACCP compliant: Yes
- Chlorine-free: Yes
- Phosphate-free: Yes
- Including: 1 spray head

Code-No. 173080  
GTIN 4015613731933

#### Salt shaker 300



- Order quantity unit: 1 box (6 salt shaker)
- Design: With screw-on lid
- Material: Aluminium
- Important information: -
- Designed for: Salt  
Spices  
Sugar

Code-No. 680654  
GTIN 4015613758374

#### 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 4015613762043

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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

#### Deep frying basket PROFESSIONAL 10L-S



- Important information: 2 baskets are needed for 1 basin
- Size basket: W 120 x D 233 x H 100 mm
- Content: 2,7 litre(s)
- Size: W 130 x D 415 x H 220 mm
- Weight: 0.59 kg

Code-No. 162912  
GTIN 4015613658872

#### Deep frying basket PROFESSIONAL 10L-L



- Size basket: W 300 x D 240 x H 120 mm
- Important information: -
- Content: 8,2 litre(s)
- Size: W 235 x D 425 x H 215 mm
- Weight: 0.95 kg

Code-No. 162906  
GTIN 4015613658865