

## Deep fat fryer 12L-20





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

## **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:

- W 250 x D 230 x H 110 mm
- Table-top unit Stainless steel
- 18 kW | 400 V | 50 Hz
- Electro
- Silver
- 3 NAC
- 6,5 litre(s)
- W 290 x D 308 x H 210 mm
- Can be swivelled
- 12 litre(s)



- 2 basins
  - ✓ Deep-drawn
  - ✓ Basin volume: 12 litres



- 2 baskets
- ✓ Basket volume: 6.5 litres



2 fat discharge taps



- Includes
  - 2 lids
  - 2 panade sieves

▶ Continue on the next page







## Deep fat fryer 12L-20

Cold zone: Yes
Safety thermostat: Yes
Grease release tap: Yes
Digital display: No

Digital display:
 Temperature range:
 Temperature control:
 Oil temperature check:

No

 50 °C to 190 °C
 Manual

Control unit:
Control lamp:
ON/OFF switch:
Height-adjustable feet:
No

Properties:Including:2 baskets2 lids

2 panade sieves • Size: W 800 x D 650 x H 485 mm

• Weight: 29 kg







## Deep fat fryer 12L-20 **Add on Products**



