Deep fat fryer 650, W600, 2x10L

Description

Series 650 - a range of cooking equipment for the professional kitchen. The series is defined by optimum energy use, powerful appliances, and ease of cleaning. The modular design means that the appliances are easy to combine and can be arranged flexibly. The appliance structure consists entirely of 18/10 stainless steel.

Features

• Heating element:	Can be swivelled
• Equipment connection:	3 NAC
• Power load:	18 kW | 400 V | 50/60 Hz
• Size basket:	W 163 x D 295 x H 110 mm
• Grease collection tank:	No
• Series:	650
• Colour:	Silver grey
• Type:	Table-top unit
• Operating mode:	Electro
• Number of tanks:	2
• Beaker capacity:	10 litre(s)
• Number of baskets:	2
• Safety thermostat:	Yes
• Grease release tap:	Yes
• Control unit:	Toggle
• Control lamp:	Heat up
• ON/OFF switch:	No

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• Height-adjustable feet:	No
• Properties:	-
• Including:	2 baskets 2 lids
• Material:	CNS 18/10
• Important information:	-
• Size:	W 600 x D 650 x H 295 mm
• Weight:	32 kg

CNS 18/10 10 L

Subject to technical modifications and errors.

Code-No. 115205

GTIN 4015613549088

Deep fat fryer 650, W600, 2x10L

Add on Products

Frying fat filter

- Temperature range to: 190 °C
- Can be washed: Up to 40 °C
- Material: Special fabric
- 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

Thermometer A3000 TP

STAINLESS STEEL

- Control unit: -
- Material temperature sensor: Stainless steel
- Puncture depth: 300 mm
- Design: Analogue
- With temperature sensor: Yes
- Designed for: Deep fat fryers
- Colour: Silver

Code-No. 292046
GTIN 4015613633152

Fat disposal container 12L

- Content: 12 litre(s)
- Properties: Cover for the drain
  Lid locks during transport
  raised base edge with air circulation openings
  Safety connection between the bucket and lid
  Additional heat-protected handle for emptying
- Diameter: 280 mm

Code-No.
GTIN 4015613274096

Deep-fat frying oil filter TK60

CNS 18/10

- 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

Code-No. 162655
GTIN 4015613870793

Subject to technical modifications and errors.

Deep fat fryer 650, W600, 2x10L

Add on Products

Intensive power cleaner F1L

- Order quantity unit: 1 box (6 bottles)

Code-No. 173280
GTIN 4015613773353

Flue 650-60

- Material: Stainless steel
- Important information: -
- Size: W 600 x D 55 x H 382 mm
- Weight: 2.8 kg

Code-No. 158618
GTIN 4015613822327

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 4015613762050

Oil and grease remover F1L

- Order quantity unit: 1 box (6 bottles)
- Designed for: Wipe-off work surfaces, stainless steel surfaces
  Tiled walls and floors
  Highly effective against deposits in coffee cans
  Machines, appliances
- Content: 6 x 1 litre
- Model: Liquid

Code-No. 173276
GTIN 4015613773339

Subject to technical modifications and errors.

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Add on Products

Salt shaker alu, H190

• Design:	With screw-on lid
• Designed for:	Spices Flour Salt Sugar
• Order quantity unit:	1 box (4 salt shakers)
• Material:	Aluminium

Code-No. A680655
GTIN 4015613669410

Salt shaker 300

• Design:	With screw-on lid
• Designed for:	Salt Spices Sugar Flour
• Content:	300 ml
• Order quantity unit:	1 box (6 salt shaker)

Code-No. 680654
GTIN 4015613762036

Open base unit, 650, W600, SS

CNS 18/10

• Sub-counter unit type:	Open
• Height-adjustable feet:	Yes
• Height adjustable:	560 mm to 660 mm
• Series:	650
• Including:	-
• Material:	CNS 18/10
• Important information:	-

Code-No. 112021
GTIN 4015613432854

Device linking strip 650

• Important information:	-
• Size:	W 20 x D 575 x H 8 mm
• Weight:	0.17 kg

Code-No. 110036
GTIN 4015613215785

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