

Pastries deep fat fryer BF 21E

- ▶ Container content: 21 litres
- ▶ Basin dimensions: W 650 x D 390 x 150 mm
- ▶ Grease drain tap
- ▶ Basin with large cold zone



Description

Bakery deep fryer with 21-litre tank, swivelling Heating element, large Cold zone and safety-locked Grease release tap. 6.8 kW, up to 190 °C. Lid and basket included. For bakeries and patisseries with medium frying volumes and a need for easy cleaning.

Features

• Heating element in stainless steel:	Yes
• Power load:	6,8 kW 400 V 50/60 Hz
• Equipment connection:	3 NAC
• Heating element:	Can be swivelled
• Size basket:	W 620 x D 350 x H 70 mm
• Basket content:	16.1 litre(s)
• Type:	Table-top unit
• Operating mode:	Electro
• Number of tanks:	1
• Size basin:	W 650 x D 390 x H 195 mm
• Beaker capacity:	21 litre(s)
• Number of baskets:	1
• Cold zone:	Yes
• Safety thermostat:	Yes
• Grease release tap:	Yes
• Temperature range:	140 °C to 190 °C
• Temperature control:	Manual

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- Oil temperature check:
 - Indicator lamp for reached oil temperature
- Control unit:
 - Toggle
- Control lamp:
 - Heat up
 - Operational
- ON/OFF switch:
 - No
- Height-adjustable feet:
 - Yes
- Properties:
 - Rounded corners
 - Drain cock with safety fixture
 - Basin with large cold zone
- Including:
 - 1 lid
 - 1 basket
- Material:
 - CNS 18/10
- Important information:
 -
- Size:
 - W 700 x D 590 x H 330 mm
- Weight:
 - 31 kg



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Add on Products

Deep-fat frying oil filter TK60



- 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

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

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

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

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Add on Products

Basket shelf BF 21E



- | | |
|--------------------------|--------------------------|
| • Assembly side: | On both sides |
| • Material: | CNS 18/10 |
| • Important information: | - |
| • Size: | W 390 x D 770 x H 245 mm |
| • Weight: | 4 kg |

Code-No. 101402
GTIN 4015613122403