

Multi-fryer 650, W400, TU, OBU



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

• Sub-counter unit type:	Open
• Type:	Upright unit
• Protection class:	IPX4
• Power load:	4 kW 400 V 50/60 Hz
• Grease release tap:	Yes
• Grease collection tank:	Yes
• Equipment connection:	3 NAC
• Content:	13 litre(s)
• Series:	650
• Material crucible:	CNS 18/10
• Size crucible:	W 320 x D 480 x H 92.5 mm
• Number of heating zones:	1
• Board thickness:	9.5 mm
• Including:	1 collection tray 1/1 GN, 150 mm deep
• Properties:	Rounded well
• Operating mode:	Electro
• Material:	CNS 18/10

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- Important information: -
- Size: W 400 x D 650 x H 870 mm
- Weight: 41 kg



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Add on Products

Flue 650-40



- Material: Stainless steel
- Important information: -
- Size: W 400 x D 55 x H 382 mm
- Weight: 1.8 kg

Code-No. 158617
GTIN 4015613822310

Intensive power cleaner F1L



- Order quantity unit: 1 box (6 bottles)

Code-No. 173280
GTIN 4015613773353

Door 650, W400, universal



- Door hinge side can be changed: Yes
- Door hinge side: Left / right
- Material: Chrome-nickel steel
- Important information: -
- Size: W 395 x D 395 x H 45 mm
- Weight: 2.5 kg

Code-No. 112025
GTIN 4015613559995

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