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# Deep fat fryer IMBISS PRO

- Powerful deep fat fryer
  - ✓ 8.1 kW
- 1 basin
  - ✓ Deep-drawn
  - ✓ Basin volume: 11 litres
- 1 basket
  - ✓ Basket volume: 8.4 litres
- Removable heating element
- Removable fat drain valve

- Including lid

## Description

Powerful table-top deep fat fryer with a large 11 litre basin. After preparing perfectly crispy chips and similar treats, you'll enjoy easy cleaning thanks to the removable heating element, rounded basin and removable drain valve.

## Features

| | |
|---|---|
| • Heating element in stainless steel: | Yes |
| • Heating element: | Can be removed |
| • Equipment connection: | 3 NAC |
| • Power load: | 8,1 kW \| 400 V \| 50 Hz |
| • Size basket: | W 254 x D 270 x H 143 mm |
| • Basket content: | 8.4 litre(s) |
| • Grease collection tank: | No |
| • Series: | - |
| • Colour: | Silver grey |
| • Type: | Table-top unit |
| • Operating mode: | Electro |
| • Number of tanks: | 1 |
| • Size basin: | W 300 x D 325 x H 200 mm |
| • Beaker capacity: | 11 litre(s) |
| • Number of baskets: | 1 |
| • Cold zone: | Yes |
| • Safety thermostat: | Yes |

Continue on the next page



CNS 11 L

Subject to technical modifications and errors.

Code-No. 162500
GTIN 4015613535104

# Deep fat fryer IMBISS PRO

| | |
|---|---|
| • Grease release tap: | Yes |
| • Temperature range: | 50 °C to 190 °C |
| • Temperature control: | Manual |
| • Control unit: | Electronic<br>Toggle |
| • Control lamp: | Heat up<br>ON/OFF |
| • ON/OFF switch: | Yes |
| • Height-adjustable feet: | No |
| • Properties: | - |
| • Including: | 1 basket<br>1 lid |
| • Material: | Chrome-nickel steel |
| • Size: | W 410 x D 500 x H 380 mm |
| • Weight: | 12.7 kg |

# Deep fat fryer IMBISS PRO
# Add on Products

## Salt shaker 300

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

Code-No. 680654
GTIN 4015613762036

## Salt shaker 650

| | |
|---|---|
| • Design: | With screw-on lid |
| • Designed for: | Salt<br>Spices<br>Sugar<br>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<br>Tiled walls and floors<br>Highly effective against deposits in coffee cans<br>Machines, appliances |
| • Content: | 6 x 1 litre |
| • Model: | Liquid |

Code-No. 173276
GTIN 4015613773339

## 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 IMBISS PRO

## Add on Products

### 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



Subject to technical modifications and errors.