

Deep fat fryer 12L-20



Description

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:	Yes
• Heating element:	Can be swivelled
• Equipment connection:	3 NAC
• Power load:	18 kW 400 V 50 Hz
• Size basket:	W 250 x D 230 x H 110 mm
• Basket content:	6.5 litre(s)
• Grease collection tank:	No
• Series:	-
• Colour:	Silver grey
• Type:	Table-top unit
• Operating mode:	Electro
• Number of tanks:	2
• Size basin:	W 290 x D 308 x H 210 mm
• Beaker capacity:	12 litre(s)
• Number of baskets:	2
• Cold zone:	Yes
• Safety thermostat:	Yes

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- ▶ 2 basins
- ✓ Deep-drawn
- ✓ Baker capacity: 12 litres



- ▶ 2 baskets
- ✓ Basket volume: 6.5 litres



- ▶ 2 fat discharge taps



- ▶ Includes
- ✓ 2 lids
- ✓ 2 panade sieves

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- Grease release tap: Yes
- Digital display: No
- Temperature range: 50 °C to 190 °C
- Temperature control: Manual
- Oil temperature check: -
- Control unit: Toggle
- Control lamp: Heat up
ON/OFF
- ON/OFF switch: Yes
- Height-adjustable feet: No
- Properties: -
- Including: 2 baskets
2 lids
2 panade sieves
- Material: Stainless steel
- Important information: -
- Size: W 800 x D 650 x H 485 mm
- Weight: 29 kg



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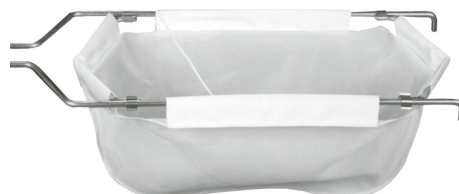
Fat disposal container 12L



- 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

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

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