

Deep-fat frying oil filter TK60



Description

With the TK60 deep-fat frying oil filter, oil and block fat is cleaned simply and easily. The portable pump with filter is ready to use at all times and significantly extends the length of use of the deep-fat frying oil.

Features

- | | |
|---------------------------|-----------------------|
| • 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 |
| • Dishwasher-suitable: | Filter unit |
| | Oil collection tray |
| • Control unit: | Knob |
| • ON/OFF switch: | Yes |
| • Overheating protection: | Yes |
| • Control lamp: | ON/OFF |
| | Filter |
| • Properties: | - |
| • Including: | 1 particle filter |
| | Oil collection tray |



- ▶ For use with oil and block fat at operating temperature



- ▶ Simple and flexible to use
- ✓ Portable
- ✓ Automatic filtration of the oil within 4.5 minutes



- ▶ Rapid cleaning of the deep-fat frying oil
- ✓ With a throughput volume of up to 60 litres per minute
- ▶ Clean storage option with the oil tray collection tray



- ▶ Oil collection tray and filter unit are dishwasher-safe

▶ Continue on the next page

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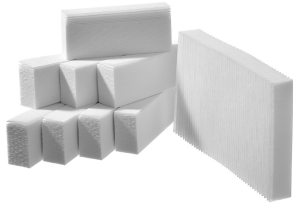
- Equipment connection: Pluggable
- Power load: 0.3 kW | 230 V | 50-60 Hz
- Material: CNS 18/10
- Important information: Only use a damp cloth to clean the control unit
- Size: W 195 x D 315 x H 395 mm
- Weight: 8.49 kg



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Add on Products

Particle filter TK60



- Order quantity unit: 1 box (100 units)
- Properties: Biologically degradable
Easy disposal as residual waste
The filter can be reused
Food-safe
- Designed for: Deep-fat frying oil filter TK60
- Temperature range to: 200 °C

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