

Deep fat fryer gas, 700 W400, 2x7L



Description

Two 7-litre basins, large Cold zone, piezo ignition and Grease release tap – this 700 Series professional gas deep fat fryer fries two items at once. Ideal for medium-volume catering operations. Base unit with hinged door, height-adjustable. For snack bars, restaurants and catering.

Features

• Sub-counter unit type:	Leaf door
• Height adjustable:	850 mm to 900 mm
• Gas type:	Natural gas H
	Liquid gas and natural gas L-nozzles are enclosed
• Ignition type:	Piezo ignition
• Size basket:	W 113 x D 255 x H 111 mm
• Basket content:	3.3 litre(s)
• Grease collection tank:	Yes
• Series:	700
• Colour:	Silver grey
• Type:	Upright unit
• Operating mode:	Gas
• Number of tanks:	2
• Beaker capacity:	7 litre(s)
• Number of baskets:	2
• Cold zone:	Yes
• Safety thermostat:	Yes

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- Grease release tap: Yes
- Temperature range: 100 °C to 190 °C
- Control unit: Toggle
- Control lamp: -
- ON/OFF switch: No
- Height-adjustable feet: Yes
- Properties: Basin with large cold zone
- Including: -
- Power: 11 kW
- Material: CNS 18/10
Stainless steel
- Important information: -
- Size: W 400 x D 700 x H 850 mm
- Weight: 52.9 kg



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Add on Products

Deep frying basket 700 7L



- Size basket: W 113 x D 255 x H 111 mm
- Content: 3.3 litre(s)
- Material: Stainless steel
Chrome-plated
- Important information: -
- Size: W 119 x D 560 x H 260 mm
- Weight: 0.8 kg

Code-No. 286992
GTIN 4015613822822

Salt shaker 650



- Design: With screw-on lid
- Designed for: Salt
Spices
Sugar
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
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

Exhaust flue for hood



- Important information: -
- Size: W 300 x D 65 x H 995 mm
- Weight: 9.9 kg

Code-No. 2952720
GTIN 4015613489124

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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

Salt shaker 300



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

Code-No. 680654
GTIN 4015613762036

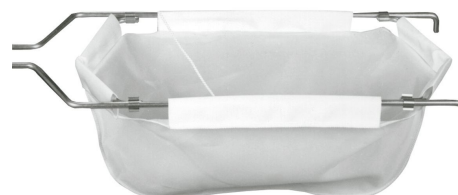
Fat disposal container 12L



- 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