

Deep fat fryer 700, W800, 2x15L



Description

Series 700 electric floor-standing deep fryer, 800 mm wide, two 15-litre tanks, 30 kW, three baskets (1 large, 2 small), large cold zone. Base unit with hinged doors, height-adjustable. For restaurants and snack bars with very high frying volumes and a need for a wide range of products.

Features

• Sub-counter unit type:	Leaf door
• Height adjustable:	850 mm to 900 mm
• Power load:	30 kW 400 V 50 Hz
• Equipment connection:	3 NAC
• Size basket 1:	W 270 x D 280 x H 135 mm
• Basket content basket 1:	7 litre(s)
• Size Basket 2:	W 130 x D 280 x H 135 mm
• Basket content basket 2:	4 litre(s)
• Grease collection tank:	Yes
• Series:	700
• Colour:	Silver grey
• Type:	Upright unit
• Operating mode:	Electro
• Number of tanks:	2
• Beaker capacity:	15 litre(s)
• Number of baskets:	3 (1 x large, 2 x small)
• Cold zone:	Yes

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|---------------------------|------------------------------|
| • Safety thermostat: | Yes |
| • Grease release tap: | Yes |
| • Temperature range: | 100 °C to 190 °C |
| • Control unit: | Toggle |
| • Control lamp: | Heat up
ON/OFF |
| • ON/OFF switch: | No |
| • Height-adjustable feet: | Yes |
| • Properties: | Basin with large cold zone |
| • Including: | - |
| • Material: | CNS 18/10
Stainless steel |
| • Important information: | - |
| • Size: | W 800 x D 700 x H 850 mm |
| • Weight: | 74.5 kg |



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Add on Products

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

Deep-fat frying oil filter TK60



- 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

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

Deep frying basket 700 15L-SE

STAINLESS
STEEL



- Size basket: W 130 x D 280 x H 135 mm
- Content: 4 litre(s)
- Material: Stainless steel
- Important information: -
- Size: W 130 x D 550 x H 270 mm
- Weight: 0.8 kg

Code-No. 295928
GTIN 4015613658803

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Add on Products

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

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

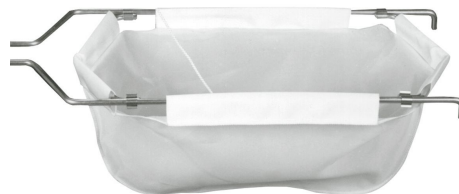
Fat disposal container 12L



- 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