

Multi-fryer 900 E43L



- ▶ Crucible made from CNS 18/10:
 - ✓ Content: 43 litres
 - ✓ Size: W 625 mm x D 625 mm x H 110 mm
- ▶ Temperature range: 60 °C to 320 °C
- ▶ With Grease collection tank
- ▶ Material: CNS 18/10

Description

Series 900 - your high-performance professional kitchen solution made of high-quality CNS 18/10, specially developed for large capacities and maximum robustness. The powerful multi-fryer with large CNS 18/10 pan enables efficient preparation of large quantities - for maximum productivity in commercial kitchens.

Features

• Heating zones can be controlled separately:	Yes
• Power per heating zone:	6 kW
• Height-adjustable feet:	Yes
• Sub-counter unit type:	Open
• Size base unit:	W 740 x D 830 x H 375 mm
• Height adjustable:	855 mm to 900 mm
• Type:	Upright unit
• Protection class:	IPX4
• Power load:	12 kW 400 V 50-60 Hz
• Grease release tap:	Yes
• Grease collection tank:	Yes
• Equipment connection:	3 NAC
• Temperature range:	60 °C to 320 °C
• Content:	43 litre(s)
• Series:	900
• Control lamp:	ON/OFF Heat up

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- Material crucible: CNS 18/10
- Size crucible: W 625 x D 625 x H 110 mm
- Number of heating zones: 2
- Board thickness: 12 mm
- Including: 1 drip tray 1/2 GN, 150 mm deep
- Properties: Rounded well
- Operating mode: Electro
- Material: CNS 18/10
- Important information: -
- Size: W 800 x D 900 x H 900 mm
- Weight: 102.2 kg



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Add on Products

Door 900 W400



- Door hinge side can be changed: Yes
- Door hinge side: Left / right
- Material: CNS 18/10
- Important information: -
- Size: W 395 x D 70 x H 470 mm
- Weight: 1 kg

Code-No. 299014
GTIN 4015613904252

Swivel castors set 900 4S100



- Swivel casters: 4 swivel casters, 2 with brake
- Diameter casters: 100 mm
- Load-bearing capacity max., each: 150 kg
- Material: Polyamide
- Important information: Not designed for lava stone grill
- Size: W 75 x D 125 x H 125 mm

Code-No. 299088
GTIN 4015613904269