

Deep fat fryer 900 G2-21



- ▶ 2 Basin
 - ✓ Content: 21 litres
- ▶ 3 Baskets
 - ✓ Content basket 1: 14 litres
 - ✓ Content basket 2: 6 litres
- ▶ Underframe with hinged door:
 - ✓ W 740 x D 830 x H 375 mm
- ▶ Large working area thanks to 900 mm depth

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 gas deep fryer with two 21-litre bowls - large capacity, convenient working and effortless cleaning thanks to the Grease collection tank.

Features

• Sub-counter unit type:	Leaf door
• Size base unit:	W 740 x D 830 x H 375 mm
• Height adjustable:	855 mm to 900 mm
• Equipment connection:	1 NAC
• Power load:	0.01 kW 230 V 50/60 Hz
• Connected load gas:	40 kW
• Gas type:	Natural gas H
	Liquid gas nozzles (50 mbar) are enclosed
• Ignition type:	Electronic ignition
• Size basket 1:	W 300 x D 400 x H 120 mm
• Basket content basket 1:	14 litre(s)
• Size Basket 2:	W 140 x D 400 x H 120 mm
• Basket content basket 2:	6 litre(s)
• Grease collection tank:	Yes
• Series:	900
• Colour:	Silver grey
• Type:	Upright unit

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Deep fat fryer 900 G2-21

- Operating mode: Gas
- Number of tanks: 2
- Size basin: W 310 x D 445 x H 355 mm
- Beaker capacity: 21 litre(s)
- Number of baskets: 3 (1 x large, 2 x small)
- Cold zone: Yes
- Safety thermostat: Yes
- Grease release tap: Yes
- Digital display: No
- Temperature range: 120 °C to 200 °C
- Temperature control: Stepless
- Control unit: Toggle
- Control lamp: ON/OFF
- ON/OFF switch: Heat up
- Height-adjustable feet: No
- Properties: Yes
- Including: -
- Material: 1 basket 14 L
- Important information: 2 baskets 6 L
- Size: 2 lids
- Weight: 2 panade sieves
- Weight: CNS 18/10
- Weight: -
- Weight: W 800 x D 900 x H 900 mm
- Weight: 116.4 kg



Deep fat fryer 900 G2-21

Add on Products

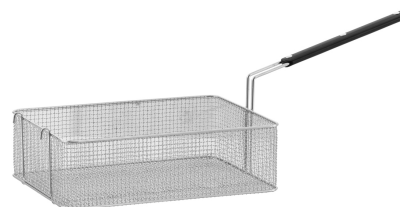
Deep frying basket 900 6L



- Size basket: W 140 x D 400 x H 120 mm
- Content: 6 litre(s)
- Material: Steel, chrome-plated
- Important information: -
- Size: W 140 x D 745 x H 285 mm
- Weight: 1.1 kg

Code-No. 299633
GTIN 4015613904177

Deep frying basket 900 14L



- Size basket: W 300 x D 400 x H 120 mm
- Content: 14 litre(s)
- Material: Steel, chrome-plated
- Important information: -
- Size: W 300 x D 725 x H 295 mm
- Weight: 1.46 kg

Code-No. 299634
GTIN 4015613904184

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

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 fryer 900 G2-21

Add on Products

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

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

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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