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 Heat up
• ON/OFF switch:	No
• Height-adjustable feet:	Yes
• Properties:	-
• Including:	1 basket 14 L 2 baskets 6 L 2 lids 2 panade sieves
• Material:	CNS 18/10
• Important information:	-
• Size:	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

Subject to technical modifications and errors.

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

Subject to technical modifications and errors.

Deep fat fryer 900 G2-21

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

Subject to technical modifications and errors.