Deep fat fryer SNACK IV

- 2 Basin
  - ✓ Tank capacity, each: 8 litres

- 2 Baskets
  - ✓ Basket capacity, each: 5.5 litres
- Suitable for deep-frying oil and bar fat (block fat)

- Including 2 lids

Description

With two powerful bowls of 8 litres each, this deep fryer masters even peak times with ease and ensures consistently crispy results. Their robust design and easy handling make them the ideal partner for medium-sized catering establishments and everyday snack bars.

Features

• Equipment connection:	Pluggable
• Power load:	2 x 3,25 kW | 2 x 230 V | 50 Hz
• Size basket:	W 195 x D 245 x H 140 mm
• Basket content:	5.5 litre(s)
• Grease collection tank:	No
• Series:	-
• Colour:	Silver grey
• Type:	Table-top unit
• Operating mode:	Electro
• Number of basins:	2
• Basin capacity:	8 litre(s)
• Number of baskets:	2
• Cold zone:	Yes
• Safety thermostat:	Yes
• Grease release tap:	No
• Digital display:	No
• Temperature range:	50 °C to 190 °C

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• Temperature control:	Manual
• Control unit:	Toggle
• Control lamp:	Heat up Operational
• ON/OFF switch:	No
• Height-adjustable feet:	No
• Properties:	Rounded corners Handles, on side
• Including:	2 lids 2 baskets
• Material:	Stainless steel
• Important information:	Suitable for frying oil and blocks of fat 2 separate sockets required
• Size:	W 555 x D 620 x H 340 mm
• Weight:	12.5 kg

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Add on Products

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

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Subject to technical modifications and errors.