

Pastries deep fat fryer BF 30E



- ▶ Container content: 30 litres
- ▶ Basin dimensions: W 615 x D 490 x 130 mm
- ▶ Grease drain tap
- ▶ Basin with large cold zone

Description

Features

- Heating element in stainless steel: Yes
- Size basket: W 570 x D 440 x H 80 mm
- Type: Table-top unit
- Material: CNS 18/10
- Power load: 15 kW | 400 V | 50 Hz
- Operating mode: Electro
- Important information: -
- Number of tanks: 1
- Equipment connection: 3 NAC
- Basket content: 19,2 litre(s)
- Size basin: W 615 x D 490 x H 130 mm
- Heating element: Can be removed
- Beaker capacity: 30 litre(s)
- Number of baskets: 1
- Cold zone: Yes
- Safety thermostat: Yes
- Grease release tap: Yes

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- Digital display: No
 - Temperature range: 50 °C to 190 °C
 - Temperature control: Manual
 - Oil temperature check: Indicator lamp for reached oil temperature
 - Control unit: Toggle
 - Control lamp: ON/OFF
 - ON/OFF switch: Temperature
 - Height-adjustable feet: Yes
 - Properties: Yes
 - Including: Rounded corners
 - Size: Drain cock with safety fixture
 - Weight: Basin with large cold zone
- Including: 1 lid
 - Size: 1 basket
 - Weight: W 660 x D 650 x H 410 mm
- Weight: 23.4 kg



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Add on Products

Oil and grease remover F1L



- Content: 6 x 1 litre
- Model: Liquid
- HACCP compliant: Yes
- Chlorine-free: Yes
- Phosphate-free: Yes
- Including: -
- Order quantity unit: 1 box (6 bottles)

Code-No. 173276
GTIN 4015613761176

Frying fat filter



- Temperature range to: 190 °C
- Material: Special fabric
- Can be washed: Up to 40 °C
- 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