

Deep fat fryer 650, W600, 2x10L



Description

Series 650 - a range of cooking equipment for the professional kitchen. The series is defined by optimum energy use, powerful appliances, and ease of cleaning. The modular design means that the appliances are easy to combine and can be arranged flexibly. The appliance structure consists entirely of 18/10 stainless steel.

Features

• Type:	Table-top unit
• Material:	CNS 18/10
• Grease collection tank:	No
• Size basket:	W 163 x D 295 x H 110 mm
• Power load:	18 kW 400 V 50/60 Hz
• Operating mode:	Electro
• Important information:	-
• Series:	650
• Colour:	Silver
• Number of tanks:	2
• Equipment connection:	3 NAC
• Heating element:	Can be swivelled
• Beaker capacity:	10 litre(s)
• Number of baskets:	2
• Safety thermostat:	Yes
• Grease release tap:	Yes
• Control unit:	Toggle

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- Control lamp: Heat up
- ON/OFF switch: No
- Height-adjustable feet: No
- Properties: -
- Including: 2 baskets
2 lids
- Size: W 600 x D 650 x H 295 mm
- Weight: 32 kg



Deep fat fryer 650, W600, 2x10L

Add on Products

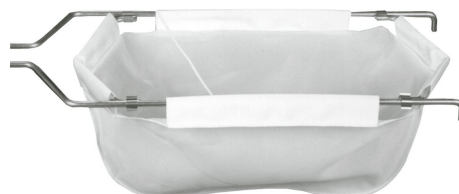
Fat disposal container 12L



- 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
- Material: Steel plate

Code-No.
GTIN 4015613274096

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

Thermometer A3000 TP

STAINLESS
STEEL



- Control unit: -
- Puncture depth: 300 mm
- Material temperature sensor: Stainless steel
- Temperature range: 10 °C to 300 °C
- Design: Analogue
- With temperature sensor: Yes
- Designed for: Deep fat fryers

Code-No. 292046
GTIN 4015613633152

Intensive power cleaner F1L, set of 2



- Order quantity unit: 1 box (2 bottles)
- Content: 2 x 1 litre
- Ph level: 14
- HACCP compliant: Yes
- Chlorine-free: Yes
- Phosphate-free: Yes
- Including: 1 spray head

Code-No. 173080
GTIN 4015613731933

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Add on Products

Open base unit, 650, W600, SS

CNS 18/10



- Sub-counter unit type: Open
- Material: CNS 18/10
- Important information: -
- Height adjustable: 560 mm to 660 mm
- Height-adjustable feet: Yes
- Series: 650
- Size: W 600 x D 535 x H 560 mm

Code-No. 112021
GTIN 4015613432854

Device linking strip 650



- Important information: -
- Size: W 20 x D 575 x H 8 mm
- Weight: 0.17 kg

Code-No. 110036
GTIN 4015613215785

Stainl.steel polish.spray 500ml can



- Content / can: 500 ml
- Application: Remove heavy soiling such as grease residue first
Do not spray onto hot surfaces
- allow them to cool down first:
- Application: Before use, bring the can to room temperature and shake well

Code-No. 173031
GTIN 4015613360195

Salt shaker 300



- Order quantity unit: 1 box (6 salt shaker)
- Design: With screw-on lid
- Material: Aluminium
- Important information: -
- Designed for: Salt
Spices
Sugar

Code-No. 680654
GTIN 4015613758374

Deep fat fryer 650, W600, 2x10L

Add on Products

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 4015613762043

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

Intensive power cleaner F1L



- Order quantity unit: 1 box (6 bottles)
- Content: 6 x 1 litre
- Model: Liquid
- HACCP compliant: Yes
- Chlorine-free: Yes
- Phosphate-free: Yes
- Designed for: Use in kitchens and food processing areas

Code-No. 173280
GTIN 4015613761183

Flue 650-60

- Important information: -
- Material: Stainless steel
- Size: W 600 x D 55 x H 382 mm
- Weight: 2.8 kg

Code-No. 158618
GTIN 4015613822327