

Deep fat fryer 12L-20



Description

A robust table-top appliance, this deep-fat fryer with its two 12-litre basins is ideal for use in large professional kitchens. The grease drain tap, removable panade sieve and pivot-out heating element make it easy to clean.

Features

• Heating element in stainless steel:	Yes
• Size basket:	W 250 x D 230 x H 110 mm
• Grease collection tank:	No
• Type:	Table-top unit
• Material:	Stainless steel
• Power load:	18 kW 400 V 50 Hz
• Series:	-
• Operating mode:	Electro
• Important information:	-
• Colour:	Silver
• Number of tanks:	2
• Equipment connection:	3 NAC
• Basket content:	6,5 litre(s)
• Size basin:	W 290 x D 308 x H 210 mm
• Heating element:	Can be swivelled
• Beaker capacity:	12 litre(s)
• Number of baskets:	2

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- ▶ 2 basins
- ✓ Deep-drawn
- ✓ Basin volume: 12 litres



- ▶ 2 baskets
- ✓ Basket volume: 6.5 litres



- ▶ 2 fat discharge taps



- ▶ Includes
- ✓ 2 lids
- ✓ 2 panade sieves

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- Cold zone: Yes
- Safety thermostat: Yes
- Grease release tap: Yes
- Digital display: No
- Temperature range: 50 °C to 190 °C
- Temperature control: Manual
- Oil temperature check: -
- Control unit: Toggle
- Control lamp: Heat up
ON/OFF
- ON/OFF switch: Yes
- Height-adjustable feet: No
- Properties: -
- Including: 2 baskets
2 lids
2 panade sieves
- Size: W 800 x D 650 x H 485 mm
- Weight: 29 kg



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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

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

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