

## Deep-fat fryer 700-E2110



### Description

A large capacity but low space requirement – Series 700 has a device width of 600 mm. The two 11 litre basins of the electric deep-fat fryer are really easy to clean thanks to the liftable heating elements and rounded corners.

### Features

• Heating element in stainless steel:	Yes
• Size basket:	W 195 x D 285 x H 100 mm
• Grease collection tank:	No
• Type:	Upright unit
• Material:	CNS 18/10 Stainless steel
• Power load:	17,4 kW   400 V   50 Hz
• Series:	700
• Operating mode:	Electro
• Important information:	-
• Colour:	Silver
• Number of tanks:	2
• Equipment connection:	3 NAC
• Basket content:	5 litre(s)
• Size basin:	W 220 x D 350 x H 200 mm
• Heating element:	Can be swivelled
• Beaker capacity:	11 litre(s)

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- ▶ 2 basins
- ✓ Content, each: 11 litres

- ▶ 2 baskets
- ✓ Content, each: 5 litres

- ▶ Design
- ✓ Width: 600 mm



- ▶ Heating element: Can be pivoted out



- ▶ Grease drain tap

- ▶ Open base

## Deep-fat fryer 700-E2110

- Number of baskets: 2
- Cold zone: Yes
- Safety thermostat: Yes
- Grease release tap: Yes
- Digital display: No
- Temperature range: 100 °C to 190 °C
- Temperature control: Manual
- Oil temperature check: Indicator lamp for reached oil temperature
- Control unit: Toggle
- Control lamp: Heat up
- ON/OFF switch: No
- Height-adjustable feet: Yes
- Properties: Rounded corners
- Including: 2 lids
- Sub-counter unit type: Open
- Size base unit: W 547 x D 600 x H 400 mm
- Height adjustable: 850 mm to 900 mm
- Size: W 600 x D 700 x H 850 mm
- Weight: 47.8 kg



## Deep-fat fryer 700-E2110

### 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

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

#### Salt shaker 300



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

Code-No. 680654  
GTIN 4015613758374

## Deep-fat fryer 700-E2110

### 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

#### 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:

Code-No. 173031  
GTIN 4015613360195

#### Deep frying basket 700-E2110

STAINLESS  
STEEL



- Size basket: W 195 x D 285 x H 100 mm
- Content: 5 litre(s)
- Material: Stainless steel
- Important information: -
- Size: W 198 x D 530 x H 250 mm
- Weight: 0.83 kg

Code-No. 286924  
GTIN 4015613816197

#### Door 700-E2110

STAINLESS  
STEEL



- Door hinge side can be changed: Yes
- Door hinge side: Left / right
- Material: Stainless steel
- Important information: -
- Size: W 595 x D 88 x H 460 mm
- Weight: 5.4 kg

Code-No. 285052  
GTIN 4015613800288