

Deep fryer SNACK I



- ▶ 1 basin
 - ✓ Basin volume: 4 litres
- ▶ 1 basket
 - ✓ Basket volume: 2.4 litres
- ▶ Suitable for frying oil and blocks of fat
- ▶ Including lid

Description

With a 4-liter basin capacity, the fryer is the perfect choice for crispy, golden-brown frying results in smaller restaurant kitchens or snack bars. Whether fries, snacks, or finger foods – this fryer ensures even and quick preparation.

Features

| | |
|---------------------------|---|
| • Size basket: | W 135 x D 205 x H 123 mm |
| • Grease collection tank: | No |
| • Type: | Table-top unit |
| • Material: | Stainless steel |
| • Power load: | 2 kW 230 V 50 Hz |
| • Series: | - |
| • Operating mode: | Electro |
| • Important information: | Suitable for frying oil and blocks of fat |
| • Colour: | Silver |
| • Number of tanks: | 1 |
| • Equipment connection: | Pluggable |
| • Basket content: | 2,4 litre(s) |
| • Beaker capacity: | 4 litre(s) |
| • Number of baskets: | 1 |
| • Cold zone: | Yes |
| • Safety thermostat: | Yes |
| • Grease release tap: | No |

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- Digital display: No
- Temperature range: 50 °C to 190 °C
- 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: 1 basket
1 lid
- Size: W 245 x D 590 x H 315 mm
- Weight: 5.1 kg

