



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.

- Sub-counter unit type: Open
- Type: Upright unit
- Power load: 4 kW | 400 V | 50/60 Hz
- Grease release tap: Yes
- Grease collection tank: Yes
- Equipment connection: 3 NAC
- Content: 13 litre(s)
- Material crucible: CNS 18/10
- Size crucible: W 320 x D 480 x H 92,5 mm
- Including: 1 collection tray 1/1 GN, 150 mm deep
- Properties: Rounded well
- Material: CNS 18/10
- Important information: -
- Series: 650
- Board thickness: 9,5 mm
- Number of heating zones: 1
- Size: W 400 x D 650 x H 870 mm
- Weight: 41 kg

Multi-fryer 650, W400, TU, OBU

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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

Door 650, W400, universal



- Material: Chrome-nickel steel
- Important information: -
- Size: W 395 x D 395 x H 45 mm
- Weight: 2.5 kg

Code-No. 112025
GTIN 4015613559995

Stainl.steel polish.spray 500ml can



- Content / can: 500 ml
- Order quantity unit: 1 box (12 cans)
- 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
Spray sparingly onto the surfaces to be cleaned
Rub evenly over the entire surface
Polish with a dry cloth

Code-No. 173031
GTIN 4015613360195