Deep-fat fryer 700-E2110





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.

• Sub-counter unit type: Open

Size base unit: W 547 x D 600 x H 400 mm
Height adjustable: 950 mm to 1000 mm

Heating element in
 Yes

stainless steel:

• Power load: 17,4 kW | 400 V | 50 Hz

• Equipment connection: 3 NAC

• Heating element: Can be swivelled

• Size basket: W 195 x D 285 x H 100 mm

Basket content:
Grease collection tank:
Series:
Colour:
Type:
Operating mode:
5 litre(s)
700
Silver
Upright unit
Electro

Number of tanks:Size basin:W 220 x D 350 x H 200 mm

Beaker capacity: 11 litre(s)

Number of baskets: 2

Cold zone: Yes

Safety thermostat: Yes

Grease release tap: Yes

Digital display: No

• Temperature range: 100 °C to 190 °C

• 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

Important information:

• Material: CNS 18/10 Stainless steel

• Temperature control: Manual

• Size: W 700 x D 600 x H 980,000 mm

• Weight: 47.8 kg



2 baskets

✓ Content, each: 5 litres

Design

✓ Width: 600 mm

► Heating element: Can be pivoted out



Grease drain tap

Open base



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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

 Material: Steel plate

Hot-dipped galvanised

Acc. to DIN EN ISO 1461

• Diameter: 280 mm

Frying fat filter



• Temperature range to:

• Material:

• Can be washed:

• Important information: • Size:

• Weight:

190 °C

Special fabric Up to 40 °C

Not suitable for the dryer W 250 x D 600 x H 155 mm

0.52 kg

Thermometer A3000 TP



300 mm

Analogue

Stainless steel

10 °C to 300 °C

Control unit:

• Puncture depth:

• Material temperature sensor:

• Temperature range:

• Design:

• With temperature sensor:

• Designed for:

Deep fat fryers • Properties: Temperature range also in Fahrenheit

• Colour:

1 adjustable holding clip · Including:

 Material: Stainless steel

Salt shaker 300



1 box (6 salt shaker)

With screw-on lid

Aluminium

• Order quantity unit:

• Design:

• Material:

Designed for:

• Important information:

Salt Spices Sugar

Flour

• Content: 300 ml W 70 x D 70 x H 115 mm • Size:

• Weight: 0.06 kg

Code-No. 680654



Deep-fat fryer 700-E2110

Add on Products

Salt shaker 650

• Content:



• Design: With screw-on lid

• Designed for: Spices Sugar

Flour 650 ml

1 box (6 salt shaker) • Order quantity unit:

· Material: Aluminium · Important information:

W 85 x D 85 x H 190 mm Size:

• Weight: 0.11 kg

Stainl.steel polish.spray 500ml can



• Content / can:

Application: Remove heavy soiling such as grease residue

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