Deep fat fryer IMBISS I





• Power load: 3,25 kW | 230 V | 50 Hz

• Equipment connection: Pluggable

W 195 x D 230 x H 195 mm • Size basket:

• Grease collection tank: No • Series:

Table-top unit Type: Beaker capacity: 8 litre(s) Safety thermostat: Yes • Grease release tap: Yes • Height-adjustable feet: No Number of tanks: • Number of baskets:

• Properties: Rounded corners • Operating mode: Electro • Control unit: Toggle • ON/OFF switch: Yes

• Material: Chrome-nickel steel

• Important information: Suitable for frying oil and blocks

of fat Silver

· Colour: · Including: 1 basket 1 lid

• Basket content: 5,5 litre(s)

• Size: W 290 x D 630 x H 410 mm

• Weight: 9.7 kg









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Add on Products

Thermometer A3000 TP



Control unit:

• Puncture depth: 300 mm • Material temperature sensor: Stainless steel • Temperature range: 10 °C to 300 °C • Design: Analogue

• With temperature sensor: • Designed for: Deep fat fryers

· Properties: Temperature range also in Fahrenheit

· Colour:

· Including: 1 adjustable holding clip

• Material: Stainless steel

Deep frying basket IMBISS 8L



• Size basket: W 195 x D 230 x H 195 mm

• Important information:

 Material: Stainless steel • Content: 5,5 litre(s)

• Size: W 195 x D 485 x H 220 mm • Weight:

Oil and grease remover F1L



• Designed for: Wipe-off work surfaces, stainless steel surfaces

> Machines, appliances Tiled walls and floors

Highly effective against deposits in coffee cans

Liquid

High concentrate

• Ph level: 13 • HACCP compliant: Yes • Chlorine-free: Yes · Phosphate-free: Yes

• Important information: Keep out of the reach of children

Intensive power cleaner F1L, set of 2



• Order quantity unit: 1 box (2 bottles)

• Content: 2 x 1 litre • Ph level: 14

• HACCP compliant: Yes • Chlorine-free: Yes • Phosphate-free:

• Application: Spray product undiluted and leave for about

10 to 30 minutes depending in the level of soi-

In the case of heavy soiling, heat the appliance

to approx. 50°C (without steam)

Model: