

Deep fat fryer 12L-10

Bartscher



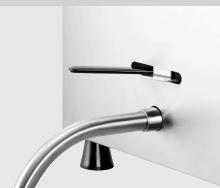
- ▶ 1 basin
- ✓ Deep-drawn
- ✓ Basin volume: 12 litres



- ▶ 1 basket
- ✓ Basket volume: 6.5 litres



- ▶ 1 fat discharge tap



- ▶ Includes
- ✓ 1 lids
- ✓ 1 panade sieve



A robust table-top appliance, this deep-fat fryer with its 12-litre basin is ideal for use in large professional kitchens. The grease drain tap, removable panade sieve and pivot-out heating element enable easy cleaning.

- | | | | |
|---------------------------------------|-------------------------------------|--------------------------|--------------------------|
| • Heating element in stainless steel: | Yes | • Material: | Stainless steel |
| • Power load: | 9 kW 400 V 50 Hz | • Important information: | - |
| • Equipment connection: | 3 NAC | • Size: | W 400 x D 650 x H 485 mm |
| • Heating element: | Can be swivelled | • Weight: | 15.4 kg |
| • Size basket: | W 250 x D 230 x H 110 mm | | |
| • Basket content: | 6,5 litre(s) | | |
| • Grease collection tank: | No | | |
| • Series: | - | | |
| • Colour: | Silver | | |
| • Type: | Table-top unit | | |
| • Operating mode: | Electro | | |
| • Number of tanks: | 1 | | |
| • Size basin: | W 290 x D 308 x H 210 mm | | |
| • Beaker capacity: | 12 litre(s) | | |
| • Number of baskets: | 1 | | |
| • Cold zone: | Yes | | |
| • Safety thermostat: | Yes | | |
| • Grease release tap: | Yes | | |
| • Digital display: | No | | |
| • Temperature range: | 50 °C to 190 °C | | |
| • Temperature control: | Manual | | |
| • Oil temperature check: | - | | |
| • Control unit: | Toggle | | |
| • Control lamp: | Heat up
ON/OFF | | |
| • ON/OFF switch: | Yes | | |
| • Height-adjustable feet: | No | | |
| • Properties: | - | | |
| • Including: | 1 basket
1 lid
1 panade sieve | | |

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Subject to technical modifications and errors.

Code-No. 162650

GTIN 401561375773

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

Code-No. A150460V
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