

# Deep fat fryer 12L-20

# Bartscher



- ▶ 2 basins
- ✓ Deep-drawn
- ✓ Basin volume: 12 litres



- ▶ 2 baskets
- ✓ Basket volume: 6.5 litres



- ▶ 2 fat discharge taps



- ▶ Includes
- ✓ 2 lids
- ✓ 2 panade sieves



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

- |                                       |  |                          |                          |
|---------------------------------------|--|--------------------------|--------------------------|
| • Heating element in stainless steel: | Yes                                    | • Material:              | Stainless steel          |
| • Power load:                         | 18 kW   400 V   50 Hz                  | • Important information: | -                        |
| • Equipment connection:               | 3 NAC                                  | • Size:                  | W 800 x D 650 x H 485 mm |
| • Heating element:                    | Can be swivelled                       | • Weight:                | 29 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:                    | 2                                      |                          |                          |
| • Size basin:                         | W 290 x D 308 x H 210 mm               |                          |                          |
| • Beaker capacity:                    | 12 litre(s)                            |                          |                          |
| • Number of baskets:                  | 2                                      |                          |                          |
| • 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<br>ON/OFF                      |                          |                          |
| • ON/OFF switch:                      | Yes                                    |                          |                          |
| • Height-adjustable feet:             | No                                     |                          |                          |
| • Properties:                         | -                                      |                          |                          |
| • Including:                          | 2 baskets<br>2 lids<br>2 panade sieves |                          |                          |

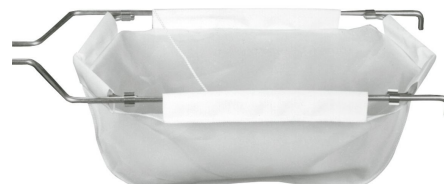
### Fat disposal container 12L



- 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