Induction deep fat fryer 8L Plus

Bartscher



The powerful induction technology ensures the ideal temperature setting – at all times. The desired food is fried in a precise process to guarantee top results.

 Heating element in stainless steel: Equipment connection Heating element: Size basket: Basket content: Grease collection tank 	Induction coil W 190 x D 230 x H 145 mm 5,5 litre(s)
• Series:	-
Colour:Type:	Silver Table-top unit
 Operating mode: Number of tanks: 	Electric (Induction)
 Size basin: Beaker capacity: Number of baskets: 	W 238 x D 300 x H 205 mm 8 litre(s)
 Number of baskets: Temperature range: Cold zone: 	1 60 °C to 190 °C No
Safety thermostat:Grease release tap:	Yes Yes
Control unit: Control lamp:	Toggle Heat up
 ON/OFF switch: Height-adjustable feet Properties: 	Keeping warm Yes : No Heating element made of copper
 Power load: Including:	3,5 kW 230 V 50-60 Hz 1 lid 1 perforate metal sheet
 Important information Material: Size: Weight: 	: - Stainless steel W 290 x D 565 x H 415 mm 12.5 kg

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8 L

Powerful induction technology for a per- fect frying temperature
Container content: 8 litres
Basket volume: 5.5 litres
► Grease drain tap
 Includes 1 lid 1 perforated metal sheet

Code-No. 165118 GTIN 4015613742083



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Add on Products

Fryer basket Induction 8L Plus		Intensive power cleaner F1L, set of 2	
• Size basket: • Content: • Material: • Important information: • Size: • Weight:	W 190 x D 230 x H 145 mm 5,5 litre(s) Stainless steel - W 194 x D 475 x H 215 mm 0.81 kg	 Order quantity unit: Content: Ph level: HACCP compliant: Chlorine-free: Phosphate-free: Including: Important information: 	1 box (2 bottles) 2 x 1 litre 14 Yes Yes Yes 1 spray head 1 spray head 1 spray lance Attention: Not suitable for surfaces sensitive to alkali such aluminium Exclusively available in Germany and Austria
	Code-No. 165122 GTIN 4015613742106		Code-No. 173080 GTIN 4015613731933

