

## DEEP FAT FRYERS



- Deep-drawn basin(s), seamlessly welded into the top
- Controlled by thermostat
- ullet Heating surface gentle on fatat4.35 W / cm $^2$
- Drained via ball valve
- Power automatically cut off when the heating elements are swung out
- Safety temperature limiter
- Operation via control knob
- Melting mode for heating up gently



**FEF 124** 



**FEF 144** 



**FEF 224** 

Overall dimensions, W × D × H in mm	400 × 850 × 900	600 × 850 × 900	600 × 850 × 900
Veight in kg	50	61	65
Electrical connection in kW 400 V 3N 50/60 Hz	9.05	18.05	18.05
basin, 200 × 400 × 250 mm	•		
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basin, je 200 × 400 × 250 mm			•
otal capacity in litres per basin	11.3	23	11.3
Jsable capacity in litres per basin	6.5	16	6.5
winging out heating elements	•	•	•
Prained via ball valve	•	•	•
Melting point gentle on the fat	•	•	•
afety temperature limiter	•	•	•
Open cupboard underneath	•	•	•
łygienic bottom structure H2	•	•	•
TANDARD ACCESSORY			
id for frying basin		1	2
Perforated bottom	1	<u>'</u> 1	
rying basket, 170 × 305 × 120 mm	1		
Frying basket, 770 × 305 × 120 mm			
TOP OPTION  VAR 040 Integrated lifting and lowering mechanism  Quick and easy to operate with (2) touch panel controls			
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AR 040 Integrated lifting and lowering mechanism  Quick and easy to operate with touch panel controls  18 fully automatic deepfrying programs  Start automatic deepfrying programs with the touch panel Electronic control  AR 041 Fat filtration system  Pumping controlled with  Fat filter station integrated in appliance to save space  Drip pan with glide-out shelves	o	O O	O O
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