



## BISTROLINE / SINGLE PAN DEEP FAT FRYER

### Plus points at a glance:

- **Seamlessly deep-drawn basin** with flat swivelling heating element with integral working and safety thermostat
- Safe and **convenient to clean**
- **Automatic fat melting stage**
- **Optimum temperature control** and energy transmission for healthy frying and economic use of fat
- Safety provided by **drain to the front** and drain tap with safety lock

### Optional:

- Case folded up at back

## Specifications

Ordre number	859311
Dimensions (L x W x H) mm	400 x 650 x 270
Total connected load kW	8,0
Voltage V/Hz	400 V 3 N 50/60 Hz
Direct heat mission kW	0,72
Latent heat mission kW	5,60
Steam emission kg/h	8,24
Pan size (L x W x H) mm	220 x 340 x 190
Pan capacity litres	6,5 - 10,0
Range of temperature °C	100 - 180

*We reserve the right to make technical changes.*