



FUNCTIONLINE / DUAL PAN DEEP FAT FRYER

Plus points at a glance:

- **Fat melting setting with reduced heat output** for gentle fat treatment
- **Basket support at the front** - easy to handle
- **Seamlessly deep-drawn CNS pan with foam-retarding zone** and surrounding anti drip moulding.
In radius design - prevents the fat from overflowing and simplifies cleaning
- **Inside the pan, hinged, patented, flat tubular heating element** with integral working and safety thermostat for optimum temperature control, energy transfer and safety
- **Surrounding anti drip moulding** protects against overflow and inflow
- Ball drainage valve at the bottom

Optional:

- Electronic control plus
- Filter System and base cabinet
- Basket lift
- Oli pump

Specifications

Ordre number	829218
Dimensions (L x W x H) mm	600 x 800 x 750/ 900
Total connected load kW	16,0
Voltage V/Hz	400 V 3 N 50/60 Hz
Direct heat mission kW	1,44
Latent heat mission kW	11,20
Steam emission kg/h	16,24
Pan size (L x W x H) mm	220 x 340 x 190 (each)
Pan capacity litres	8,5 - 11,00
Range of temperature °C	103 - 180

We reserve the right to make technical changes.