## Electric standing deep fat fryer

## Bartscher



The 900 Master series and its high-quality and solid stainless steel version in CNS 18/10 is the ideal choice for modern professional kitchens with high standards. First-rate, flexible and high-performance.

• Sub-counter unit type:

- Height adjustable:
- Power load:
- Equipment connection:
- Size basket:
- Grease collection tank: Yes
- Type:
- Beaker capacity:
- Height-adjustable feet:
- Number of tanks:
- Number of baskets:
- Properties:
- Including:
- Operating mode:
- Control unit:
- ON/OFF switch:
- Material:
- Important information:

CNS 18/10

20 L

- Grease release tap:
- Colour:
- Series:
- Size:

)1/2022

- Weight:
- W 290 x D 450 x H 115 mm Upright unit 20 litre(s) Yes 1 1 1 basket Electro Toggle No CNS 18/10 -Yes Silver 900 W 400 x D 900 x H 900 mm

Leaf door

3 NAC

900 mm to 950 mm

17,4 kW | 400 V | 50/60 Hz

W 400 x D 900 x H 9 54.8 kg 1 tank
Content: 20 litres

1 basket

Dimensions: W 290 x D 450 x H 115 mm



Grease collection tank



 Simple operation: very large toggles with a good grip and legible labels



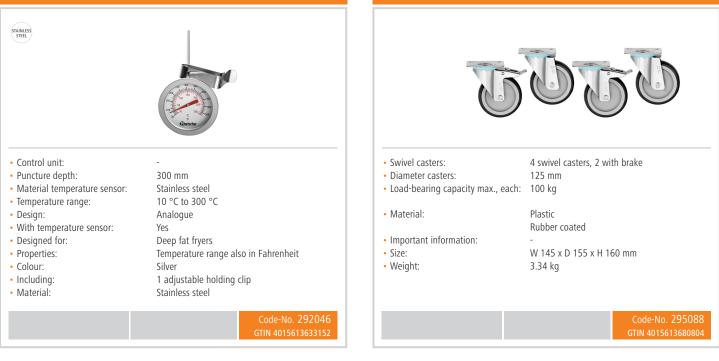




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Fat disposal container 12L		Frying fat filter	
<ul><li> Content:</li><li> Properties:</li></ul>	12 litre(s) Cover for the drain Lid locks during transport raised base edge with air circulation openings Safety connection between the bucket and lid	<ul> <li>Temperature range to:</li> <li>Material:</li> <li>Can be washed:</li> <li>Important information:</li> <li>Size:</li> </ul>	190 °C Special fabric Up to 40 °C Not suitable for the dryer W 250 x D 600 x H 155 mm
• Material:	Additional heat-protected handle for emptying Steel plate Hot-dipped galvanised Acc. to DIN EN ISO 1461	• Weight:	0.52 kg
• Diameter:	280 mm		
	Code-No. A150460V GTIN 4015613274096		Code-No. A101999 GTIN 4016098100986
Thermometer A3	000 TP	Swivel castors 4S900	0





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