# Roast fryer 650, W400, TU





Number of heating zones: 1



Series 650 - a range of cooking equipment for the professional kitchen. The series is defined by optimum energy use, powerful appliances, and ease of cleaning. The modular design means that the appliances are easy to combine and can be arranged flexibly. The appliance structure consists entirely of 18/10 stainless steel.

• Power load: 4,08 kW | 400 V | 50/60 Hz

Grease collection tank: Yes Equipment connection: 3 NAC Number of heating zo- 1

nes:

Size heating surpface:
Material:
Important information:
W 250 x D 420 mm
CNS 18/10

• Series: 650

• Size: W 400 x D 650 x H 295 mm

• Weight: 21.8 kg





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Add on Products

### Power cleaner F1L, set of 2



Stubborn dirt, especially in kitchens • Designed for:

Grill and combi steamer cleaning (without

cleaning system)

· Content: 2 x 1 litre • Model:

• HACCP compliant:

• Chlorine-free:

· Phosphate-free:

Liquid

High concentrate • Ph level:

13,5 Yes Yes

Yes

### Intensive power cleaner F1L, set of 2



1 box (2 bottles) • Order quantity unit:

• Content: 2 x 1 litre • Ph level: 14

• HACCP compliant: Yes

• Chlorine-free: Yes

• Phosphate-free: Yes Including:

• Important information:

1 spray head 1 spray lance

Attention: Not suitable for surfaces sensitive to

alkali such aluminium

Exclusively available in Germany and Austria

#### Open base unit, 650, W400, SS





• Sub-counter unit type:

Open · Material: CNS 18/10

• Important information:

· Height adjustable: 560 mm to 660 mm

• Height-adjustable feet: Yes 650

Series:

W 400 x D 535 x H 560 mm • Size:

• Weight: 10 kg

Code-No. 112020

### Device linking strip 650



• Important information:

• Size: W 20 x D 575 x H 8 mm

• Weight: 0.17 kg