Patisserie deep fryer

Model PF 16

- Material: stainless steel
- Rounded basin with cold zone
- With drain tap
- Stepless temperature setting
- Removable heating elements for easy cleaning
- Safety thermostat
- On / off switch
- Including drip tray

PF 16

Model	Order no.	GTIN	Price
PF 16	458-1000	4017337048519	**830,00 €**

400 V - 50 Hz - 9 kW	+0/+180	14
Ext.: B 535 x T 415 x H 380 mm ***Basket***: W 470 x D 250 x H 110 mm	16	

MADE IN EUROPE

Deep fryer

Model EF 4, EF 6, EF 8 and EF 88

- Material: stainless steel
- Rounded, removable basin with cold zone
- Infinitely variable temperature setting
- EF 8 and EF 88: With drain tap
- Removable heating elements for easy cleaning
- For professional use
- Safety thermostat

EF 4

EF 88

Model	Order no.	GTIN	Price
EF 4	443-6000	4017337049196	**160,00 €**
EF 6	443-6005	4017337049202	**187,00 €**
EF 8	443-6010	4017337049219	**250,00 €**
EF 88	443-6015	4017337049226	**477,00 €**

EF 4	EF 6	EF 8	EF 88
230 V - 50 Hz - 2 kW	230 V - 50 Hz - 3 kW	230 V - 50 Hz - 3 kW	2 x 230 V - 50 Hz - 2 x 3 kW
60 /+200	60 /+200	60 /+200	60 /+200
9	15	11	17
4	6	8	2 x 8
B 183 x T 419/595 x H 280 mm	B 267 x T 418/594 x H 281 mm	B 267 x T 490/596 x H 400 mm	B 544 x T 490/596 x H 400 mm
Basket W 130 x D 220 x H 102mm	***Basket*** W 200 x D 220 x H 102 mm	***Basket*** W 200 x D 220 x H 145 mm	***Basket*** 2 x W 200 x H 220 x D 145 mm