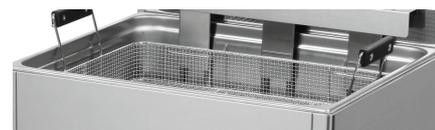


## Pastries deep fat fryer BF 30E OU



- ▶ Content: 30 litres
- ▶ Tank size: W 615 x D 490 x H 130 mm

### Description

### Features

• Size basket:	W 570 x D 440 x H 80 mm
• Type:	Upright unit
• Material:	CNS 18/10
• Heating element in stainless steel:	Yes
• Power load:	15 kW   400 V   50 Hz
• Operating mode:	Electro
• Important information:	-
• Number of tanks:	1
• Size basin:	W 615 x D 490 x H 130 mm
• Equipment connection:	3 NAC
• Basket content:	19,2 litre(s)
• Heating element:	Can be removed
• Beaker capacity:	30 litre(s)
• Number of baskets:	1
• Cold zone:	Yes
• Safety thermostat:	Yes
• Grease release tap:	Yes

▶ Continue on the next page

## Pastries deep fat fryer BF 30E OU

- Temperature range: 50 °C to 190 °C
- Control unit: Toggle
- Control lamp: ON/OFF
- ON/OFF switch: Temperature
- Height-adjustable feet: Yes
- Properties: Rounded corners  
Drain cock with safety fixture  
Basin with large cold zone
- Including: 1 lid  
1 basket  
1 sieve with a handle  
2 grease collection tanks with handles
- Sub-counter unit type: Open
- Size base unit: W 612 x D 497 x H 377 mm
- Height adjustable: 980 mm to 1040 mm
- Size: W 660 x D 650 x H 980 mm
- Weight: 40 kg



## Pastries deep fat fryer BF 30E OU

### Add on Products

#### Frying fat filter



- Temperature range to: 190 °C
- Material: Special fabric
- Can be washed: Up to 40 °C
- Important information: Not suitable for the dryer
- Size: W 250 x D 600 x H 155 mm
- Weight: 0.52 kg

Code-No. A101999  
GTIN 4016098100986

#### Fat disposal container 12L



- Content: 12 litre(s)
- Properties: Cover for the drain  
Lid locks during transport  
raised base edge with air circulation openings  
Safety connection between the bucket and lid  
Additional heat-protected handle for emptying

Code-No.  
GTIN 4015613274096

#### Basket shelf BF 30E



- Important information: -
- Assembly side: On both sides
- Material: CNS 18/10
- Size: W 465 x D 644 x H 255 mm
- Weight: 4 kg

Code-No. 101565  
GTIN 4015613405087

#### Thermometer A3000 TP

STAINLESS  
STEEL



- Control unit: -
- Puncture depth: 300 mm
- Material temperature sensor: Stainless steel
- Temperature range: 10 °C to 300 °C
- Design: Analogue
- With temperature sensor: Yes
- Designed for: Deep fat fryers

Code-No. 292046  
GTIN 4015613633152

## Pastries deep fat fryer BF 30E OU

### Add on Products

#### Salt shaker 300



- Order quantity unit: 1 box (6 salt shaker)
- Design: With screw-on lid
- Material: Aluminium
- Important information: -

Code-No. 680654  
GTIN 4015613758374

#### Salt shaker 650



- Design: With screw-on lid
- Designed for: Salt  
Spices  
Sugar  
Flour
- Content: 650 ml
- Order quantity unit: 1 box (6 salt shaker)

Code-No. 680655  
GTIN 4015613762043

#### Oil and grease remover F1L



- Content: 6 x 1 litre
- Model: Liquid
- HACCP compliant: Yes
- Chlorine-free: Yes
- Phosphate-free: Yes
- Including: -
- Order quantity unit: 1 box (6 bottles)

Code-No. 173276  
GTIN 4015613773339