

F-400

electronic fryer

GASTROFRIT® 

item number : 100040

statement

Our new deep fryer is a built up system in modules. As standard it has an integrated telescopic heating system. For more comfort it can be replaced with the option removable plug –in heating element. Your device can be calculated with an automatic basket lift system and automatic oil filtration. Please note that all extension types are also available as an built-in variant.

key data	standard	Powerheater
power	14 kw	16kw
fuse	21 A	24 A
tension	1x400V, 3PNE	1x400V, 3PNE
capacity	17 l	
frying basket	1 piece	
dimensions	400 x 600 x 850 / 900mm	
hourly output	39kg df chips /h	50 kg df chips /h

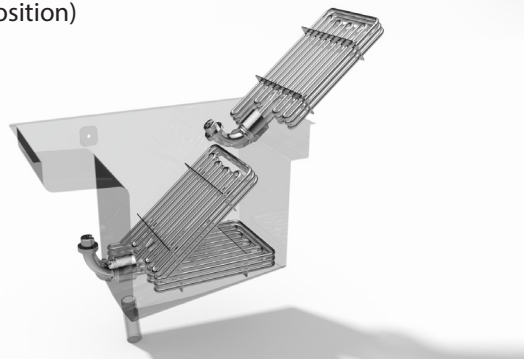
General benefits

- simple operation from a key pad
- Oil-friendly heating system
- economical due to optimal heating control
- logical construction: rounded
- large heating surface for gentle heating
- Standby function (temperature and time can be selected)
- Adjustable volume
- integrated acoustic timer
- large heating surface for gentle heating
- Standby function (temperature and time can be selected)
- Adjustable volume
- integrated acoustic timer
- Melting fat cycle integrated
- appliance on four rollers floor conserving the material
- CE approved
- available as a thought out built-in solution

Options to select USP (unique selling position)

- Automatic safety drain by pushing a button
- Heating can be unplugged
- Watch Volume System
Calculated time based on the amount of oil-
- Automatic basket lift **
- Automatic oil filtration
- Power Heating *
- Substructure 900 mm
- Energy optimization
- Two different pools can be combined

* Available only in conjunction with the pluggable heating

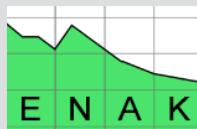


made in Switzerland:

Gastrofrit AG
Weiherstrasse 11
CH-9400 Rorschach
Tel. +41 718558070
Fax. +41 718558071
info@gastrofrit.ch



Certificate:
energy efficient
with public funding for
exchange in Switzer-
land



Certificate:
energy efficient
for hotels and
restaurants