


BULK DEEP FAT FRYERS

- Innovative  touch panel control
- 18 fully automatic deep-frying and 6 cooking time programs
- Basin seamlessly welded into top
- Tubular heating elements made of nickel-chromium steel 1.4541
- Electronic controls
- Automatic lifting and lowering mechanism
- Melting mode for heating up gently



	FEF 170	FEF 180
Overall dimensions, W × D × H in mm	1000 × 850 × 900	1000 × 850 × 900
Weight in kg	120	135
Electrical connection in kW 400 V 3N 50/ 60 Hz	39.9	39.9
1 basin, 800 × 560 mm	●	●
Total capacity in litres per basin	83.5	83.5
Usable capacity in litres per basin	55	55
Automatic lifting and lowering mechanism	●	●
Permanently installed tubular heating elements in the basin	●	●
Discharge via safety discharge valve DN 40 (1 ½")	●	●
Melting point gentle on the fat	●	●
Safety temperature limiter	●	●

STANDARD ACCESSORY

Lid for frying basin	1	1
Frying basket, 650 × 435 × 180 mm	1	
Sliding basket, 650 × 435 × 180 mm		1
Assembly set (stop devices for mobile basket)		1

ACCESSORIES

ZUB 630 Additional frying basket, 650 × 435 × 180 mm	○	
ZUB F45 Additional sliding basket, 650 × 435 × 180 mm		○

○ = Optional (price on request)

