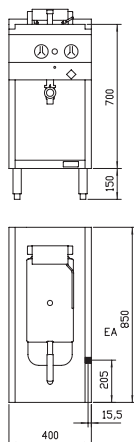




Electric deep fat fryers

- ◆ Pressed steel frying basin is seamlessly welded into the top plate with large froth over tray.
- ◆ Chrome nickel steel tubular heating elements with a low surface load for longer lasting fat;
- ◆ Basin with deeper, cool zone.
- ◆ Heating elements can be raised completely out of the frying basin, with holding bracket and automatic cut off.
- ◆ Thermostatic or electronic temperature regulation.
- ◆ Safety temperature thermostat for reliable overheating protection.
- ◆ Also available with increased heating capacity and frying basket lifting mechanism with timer.
- ◆ IPX5 protector.
- ◆ Accessories: lid, oil clarifying tray, frying baskets.
- ◆ Mains connection.
- ◆ Safe oil drainage from the bottom via slide valve.
- ◆ Connection to a power optimising system as standard.

Illustration: electric deep fat fryer London II



Dimensions:
Description:

ELECTRIC DEEP FAT FRYER LONDON 1

- 400 x 850 mm, 700 mm corpus height
- max 12,5 ltr. Surface load of heating elements 3,7 W/cm²
 - Housing made completely of chrome nickel steel (1.4301) / (304)
 - Tightly welded top plate with lateral drain channels for easy cleaning.
 - Easy to clean because the heating elements can be raised out of the basin completely.
 - CNS tubular heating elements are gentle to the oil – prolonging use and an extending element service life.
 - Deeper, cool zone under the heating elements collect all loose particles e.g. breadcrumbs.
 - Frying basin 180 x 400 x 235 mm deep
 - Connection to a power optimising system.

Electrical equipment:

Main switch, thermostat, safety temperature thermostat, control lamp, tubular heating elements, contactor, mains connection, IPX5.

Connected load:

6 kW 3NPE AC 400V

Heat emission:

sensitive: 540 W latent: 4200 W

Accessories:

Lid, oil clarifying tray, basket L.

Optional accessoires:
813 001

oil receptacle 15 l

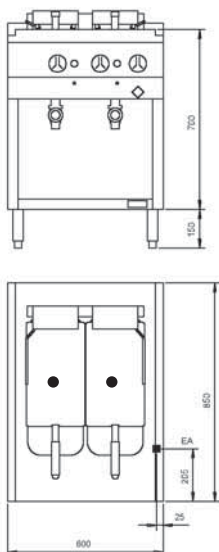
Model No:	Model options	
	Standard	Higher load 10 kW 3 NPE AC 400 V Heat emission: sensitive 900 W latent 7000 W
20203 21	◆	
20203 21 B	◆	◆

ELECTRIC DEEP FAT FRYER LONDON I with EcoControl, electronic regulation

As described above but with EcoControl electronic temperature regulation and keypad.

For further information refer to page 106 – 108.

Model No:	Model options	
	EcoControl	Higher load 10 kW 3 NPE AC 400 V Heat emission: sensitive 900 W latent 7000 W
20203 23	◆	
20203 23 B	◆	◆



ELECTRIC DEEP FAT FRYER LONDON II

Dimensions:
Description:

- 600 x 850 mm, 700 mm corpus height
- Max 2 x 12,5 ltr. Surface load of heating elements 3,7 W/cm²
 - Housing made completely of chrome nickel steel (1.4301) / (304)
 - Tightly welded top plate with lateral drain channels for easy cleaning
 - Easy to clean because the heating elements can be raised out of the basin completely.
 - CNS tubular heating elements are gentle to the oil – prolonging use and an extending element service life.
 - Deeper, cool zone under the heating elements collect all loose particles e.g. breadcrumbs.
 - Frying basin 180 x 400x 235mm deep
 - Connection to a power optimising system.

Electrical equipment:

Main switch, end switch, thermostat, safety temperature thermostat, control lamp, tubular heating elements, contactor, mains connection, IPX5.

Connected load:

12 kW 3NPE AC 400V

Heat emission:

sensitive: 1080 W latent: 8400 W

Accessories:

2 lids, 2 oil clarifying trays, 2 baskets L.

Optional accessoires:
813 006
815 296

oil receptacle 30 l
oil filtering system

Model No:	Model options		
	Standard	Basket lift- with timer	Higher load 20,0 kW 3 NPE AC 400 V Heat emission: sensitive: 1800 W latent: 14000 W
20203 25	◆		
20203 25 A	◆	◆	
20203 25 B	◆		◆
20203 25 C	◆	◆	◆

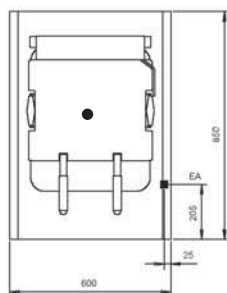
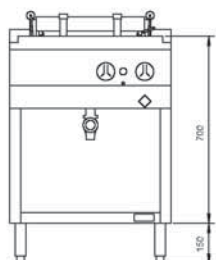
Fat melting cycle is available on request.

ELECTRIC DEEP FAT FRYER LONDON II with EcoControl, electronic regulation

As described above but with EcoControl electronic temperature regulation and keypad.

For further information refer to page 106 – 108.

Model No:	Model options		
	EcoControl	Basket lift- with timer	Higher load 20 kW 3 NPE AC 400 V Heat emission: sensitive: 1800 W latent: 14000 W
20203 27	◆		
20203 27 A	◆	◆	
20203 27 B	◆		◆
20203 27 C	◆	◆	◆



Dimensions:
Description:

ELECTRIC DEEP FAT FRYER PARIS

- 600 x 850 mm, 700 mm corpus height
- Max. 30 ltr. Surface load of heating elements 3,95 W/cm²
 - Housing made completely of chrome nickel steel (1.4301) / (304)
 - Tightly welded top plate with lateral drain channels for easy cleaning
 - Easy to clean because the heating elements can be raised out of the basin completely.
 - CNS tubular heating elements are gentle to the oil – prolonging use and an extending element service life.
 - Deeper, cool zone under the heating elements collect all loose particles e.g. breadcrumbs.
 - Frying basin 400 x 400 x 235 mm deep
 - Connection to a power optimising system.

Electrical equipment:

Main switch, end switch, thermostat, safety temperature thermostat, control lamp, tubular heating elements, contactor, mains connection, IPX5.

Connected load:

10 kW 3NPE AC 400V

Heat emission:

sensitive: 900 W latent: 7000 W

Accessories:

Lid, oil clarifying tray, basket P, 2 baskets L.

Optional accessoires:
813 006
815 301

oil receptacle 30 l
Oil filtering system

Model No:	Model options		
	Standard	Basket lift with timer	Higher load 20,0 kW 3 NPE AC 400 V Heat emission: sensitive 1800 W latent: 14000 W
20203 30	◆		
20203 30 A	◆	◆	
20203 30 B	◆		◆
20203 30 C	◆	◆	◆

Oil melting cycle is available on request.

ELECTRIC DEEP FAT FRYER PARIS with EcoControl, electronic regulation

As described above but with EcoControl electronic temperature regulation and keypad.

For further information refer to page 106 – 108.

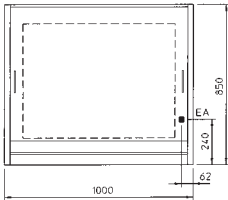
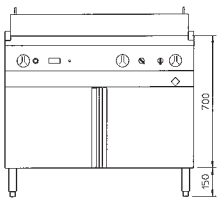
Model No:	Model options		
	EcoControl	Basket lift with timer	Higher load 20 kW 3 NPE AC 400 V Heat emission: sensitive: 1800 W latent: 14000 W
20203 29	◆		
20203 29 A	◆	◆	
20203 29 B	◆		◆
20203 29 C	◆	◆	◆



Electric industrial deep fat fryer Köln (Cologne)

- ◆ Suited to the every day needs of industrial kitchens, robust and reliable.
- ◆ High capacity.
- ◆ Contents 115 litres of oil
- ◆ Basket lifting mechanism as standard.
- ◆ Emptying system for perfect work flow (optional)
- ◆ Lifting motor and emptying system alternatively left or right.
- ◆ Trolley for GN containers (optional)

Illustration: electric industrial deep fat fryer with emptying system and trolley (optional)

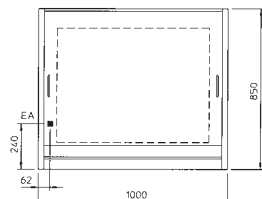
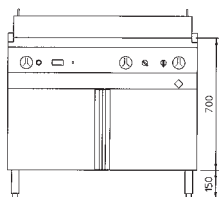


ELECTRIC INDUSTRIAL DEEP FAT FRYER KÖLN (COLOGNE) with lifting motor on the left

Model No:	2020310
Dimensions:	1000 x 850 mm, 700 mm corpus height
Vat measurements:	800 x 600 x 270mm. Level: 115 litre
Description:	– Housing made completely of chrome nickel steel (1.4301) / (304) – Tightly welded top plate with lateral drain channels for easy cleaning. – Easy to clean because the heating elements can be raised out of the basin completely. – Electric lifting motor as standard. – Chrome nickel steel tubular heating elements with low surface load are therefore gentler to the oil – prolonging use and an extending element service life. – Deeper, cool zone under the heating elements collect all loose particles e.g. breadcrumbs. – Supplied ready for connection to a power optimising system. – Floating output contact and “fire extinguisher contact” to activate a fire extinguishing system as standard.
Electrical equipment:	Main switch, thermostat, safety temperature thermostat, control lamp, tubular heating elements, end switch, contactor, manual/automatic switch, timer, drive motor, mains connection, IPX5.
Connected load:	32,0 kW 3NPE AC 400V
Heat emission:	sensitive: 2880 W latent: 22400 W
Accessories:	Lid, oil clarifying tray, 2 x baskets G.
Optional accessoires:	Swivel outlet for oil drainage
205 089	Oil filtering system on request
	Rectified heat output on request

ELECTRIC INDUSTRIAL DEEP FAT FRYER KÖLN (COLOGNE) with lifting motor on the left with EcoControl, electronic regulation

Model No:	2020314
	As described above (model no. 2020310) but with EcoControl electronic temperature regulation and keypad.
	For further information refer to page 106 – 108.

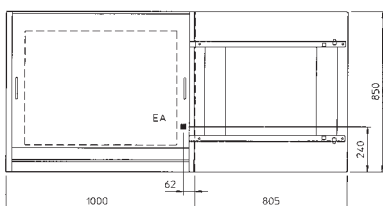
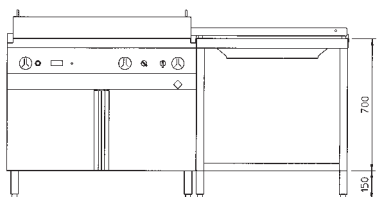


ELECTRIC INDUSTRIAL DEEP FAT FRYER KÖLN (COLOGNE) with lifting motor on the right

Model No:	2020311
Dimensions:	1000 x 850 mm, 700 mm corpus height
Vat measurements:	800 x 600 x 270 mm. Level: 115 litre Description and technical details as in model 2020310
Connected load:	32, 0 kW 3NPE AC 400V
Heat emission:	sensitive: 2880 W latent: 22400 W
Accessories:	Lid, oil clarifying tray, 2 x baskets G.
Optional accessoires:	Swivel outlet for oil drainage 205 089 Oil filtering system on request Rectified heat output on request

ELECTRIC INDUSTRIAL DEEP FAT FRYER KÖLN (COLOGNE) with lifting motor on the right with EcoControl, electronic regulation

Model No:	2020315
	As described above (model no. 2020311) but with EcoControl electronic temperature regulation and keypad.
	For further information refer to page 106 – 108.



ELECTRIC INDUSTRIAL DEEP FAT FRYER KÖLN (COLOGNE) with lifting motor on the left and emptying system on the right

Model No:	2020310A
Dimensions:	1800 x 850 mm, 700 mm corpus height
Vat measurements:	800 x 600 x 270 mm. Level: 115 litre
Description:	- Housing made completely of chrome nickel steel (1.4301) / (304) - Tightly welded top plate with lateral drain channels for easy cleaning. - Easy to clean because the heating elements can be raised out of the basin completely. - Electric lifting motor as standard. - Chrome nickel steel tubular heating elements with low surface load are therefore gentler to the oil – prolonging use and an extending element service life. - Deeper, cool zone under the heating elements collect all loose particles e.g. breadcrumbs. - Supplied ready for connection to a power optimising system. - Floating output contact and “fire extinguisher contact” to activate a fire extinguishing system as standard.
Electrical equipment:	Main switch, thermostat, safety temperature thermostat, control lamp, tubular heating elements, end switch, contactor, manual/automatic switch, timer, drive motor, mains connection, IPX5.
Connected load:	32,0 kW 3NPE AC 400V
Heat emission:	sensitive: 2880 W latent: 2240W
Accessories:	Lid, oil clarifying tray, basket with emptying flaps
Optional accessoires:	Swivel outlet for oil drainage 205 089 960 356 Oil filtering system on request Rectified heat output on request

ELECTRIC INDUSTRIAL DEEP FAT FRYER KÖLN (COLOGNE)

**with lifting motor on the left
and emptying system on the right
with EcoControl, electronic regulation**

Model No:

2020314 A

As described above (model no. 2020310A) but with EcoControl electronic temperature regulation and keypad.

For further information refer to page 106 – 108.

ELECTRIC INDUSTRIAL DEEP FAT FRYER KÖLN (COLOGNE)

**with lifting motor on the right
and emptying system on the left**

Model No:

2020311 A

Dimensions:

1800 x 850 mm, 700 mm corpus height

Vat measurements:

800 x 600 x 270 mm. Level: 115 litre

Description and technical details as in model 2020310A

Connected load:

32,0 kW 3NPE AC 400V

Heat emission:

sensitive: 2880 W latent: 22400 W

Accessories:

Lid, oil clarifying tray, basket with emptying flaps

Optional accessoires:

205 089

960 356

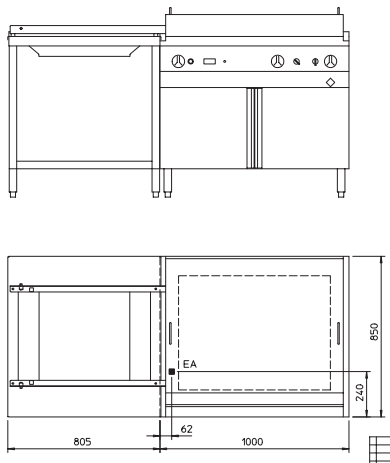
Swivel outlet for oil drainage

Trolley for GN 2/1-150 containers

Oil filtering system on request

Rectified heat output on request

Deep fryer station consisting of 2 Electric Industrial Deep Fat Fryer Köln (Cologne)
with center unloading system on request.



ELECTRIC INDUSTRIAL DEEP FAT FRYER KÖLN (COLOGNE)

**with lifting motor on the right
and emptying system on the left
with EcoControl, electronic regulation**

Model No:

2020315 A

As described above (model no. 2020311A) but with EcoControl electronic temperature regulation and keypad.

For further information refer to page 106 – 108.