

▶ Roasting surface: W 250 x D 420 mm

▶ Number of heating zones: 1



Series 650 - a range of cooking equipment for the professional kitchen. The series is defined by optimum energy use, powerful appliances, and ease of cleaning. The modular design means that the appliances are easy to combine and can be arranged flexibly. The appliance structure consists entirely of 18/10 stainless steel.

- Power load: 4,08 kW | 400 V | 50/60 Hz
- Grease collection tank: Yes
- Equipment connection: 3 NAC
- Number of heating zones: 1
- Size heating surface: W 250 x D 420 mm
- Material: CNS 18/10
- Important information: -
- Series: 650
- Size: W 400 x D 650 x H 295 mm
- Weight: 21.8 kg

Roast fryer 650, W400, TU

Add on Products

Power cleaner F1L, set of 2



- Designed for: Stubborn dirt, especially in kitchens
Grill and combi steamer cleaning (without cleaning system)
- Content: 2 x 1 litre
- Model: Liquid
High concentrate
- Ph level: 13,5
- HACCP compliant: Yes
- Chlorine-free: Yes
- Phosphate-free: Yes

Code-No. 173078
GTIN 4015613731926

Intensive power cleaner F1L, set of 2



- Order quantity unit: 1 box (2 bottles)
- Content: 2 x 1 litre
- Ph level: 14
- HACCP compliant: Yes
- Chlorine-free: Yes
- Phosphate-free: Yes
- Including: 1 spray head
1 spray lance
- Important information: Attention: Not suitable for surfaces sensitive to alkali such aluminium
Exclusively available in Germany and Austria

Code-No. 173080
GTIN 4015613731933

Open base unit, 650, W400, SS

CNS
18/10



- Sub-counter unit type: Open
- Material: CNS 18/10
- Important information: -
- Height adjustable: 560 mm to 660 mm
- Height-adjustable feet: Yes
- Series: 650
- Size: W 400 x D 535 x H 560 mm
- Weight: 10 kg

Code-No. 112020
GTIN 4015613432847

Device linking strip 650

- Important information: -
- Size: W 20 x D 575 x H 8 mm
- Weight: 0.17 kg

Code-No. 110036
GTIN 4015613215785