

# F-300

## electronic fryer

**GASTROFRIT**®



item number : 100030V3

### statement

Our range of fryers is newly elementary buildable. A removable heating element is integrated as standard. The heating element can thus be cleaned in the dishwasher.

You can calculate and order your unit with basket lifting automatic or oil filtering automatic. Please note that all expansion types are also offered as built-in variants.

### key data

	<b>standard</b>	<b>Powerheater</b>
power	10 kw	12 kw
fuse	15 A	18 A
tension	1x400V, 3PNE	1x400V, 3PNE
capacity	12 l	
frying basket	1 piece	
dimensions	300 x 600 x 850 / 900mm	
hourly output	26kg df chips /h	37 kg df chips /h

### General benefits

- simple operation from a key pad
- Oil-friendly heating system
- Heating can be unplugged
- 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
- 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



### made in Switzerland:

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Certificate:  
**energy efficient**  
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