

TABLE-TOP FRYERS

BB 55

- ⚡ Construction entirely in stainless steel
- ⚡ Drain valve
- ⚡ Deep V-shaped oil pan, wider at the top to avoid overflow
- ⚡ Settling zone under the heating element, no transmission of taste between the different foods
- ⚡ Very long heating elements which prevent the oil from burning
- ⚡ Robust and durable construction, easy to clean



BB 55 model









TABLE-TOP FRYERS

MAXI series

- ⚡ Construction entirely in stainless steel
- ⚡ Entire tank pressed from one piece of metal without welding and with rounded corners for easy cleaning
- ⚡ Removable chassis and oil pan for easy cleaning
- ⚡ Supplied with basket and lid
- ⚡ Settling zone under the heating element, no transmission of taste between the different foods



MAXI 23 model

								
	MAXI 5	TF 7	TF 7 Turbo	TF 77	TF 77 Turbo	TF 10	BB 55	MAXI 23
Tank (litres)	5	7	7	2x7	2x7	10	2x5	3-4
Dimensions (mm):								
length	280	280	280	560	560	360	400	260
depth	415	415	415	415	415	415	450	400
height	265-420	265-420	265-420	265-420	265-420	265-420	270-420	240
Gross weight (kg)	9	10	10	18	18	12	20	6,6
Voltage CH ⁽¹⁾	1N230V	1x400V	1x400V	2x400V	2x400V	3N400V	3x400V	1x230V
Kilowatts (kW)	3	3,6	4,6	2x3,6	2x4,6	6,9	2x3,6	2,3
Fuses (A)	13	9	11,5	2x9	2x11,5	10	2x9	10

(1) Other voltages, for example 1N230, 1N240 on demand

All changes reserved.

Valentine ⚡

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