

TECHNICAL DATA SHEET

TF55



TECHNICAL DATA

Model	TF55
Reference	8316
Pan (litres)	2 x 5
Dimensions (mm)	
Width	420
Depth	410/450
Height	H260/420
Basket	155x235xH105
Voltage	3 x 400V
Kilowatts	7.2 kW
Fuses	16A
Heating element	2
Temperature range	120°C – 190°C
Protection index	IPX3
Net weight (kg)	13
Power cable (m)	1.30
Remark	Without plug

FEATURES AND BENEFITS

- High quality components and finish to meet the highest expectations.
- 100% stainless steel construction, strong and sustainable.
- 2 pans with cold zone under the heating elements to collect food particles, helps slowing down the degradation of the oil.
- Front drain valve with screw cap to collect the oil.
- Maximum isolation to optimise efficiency and heat, with minimum energy loss.
- Pans pressed from one piece of metal without welding and with rounded corners to allow easy cleaning and guarantee optimum hygiene.
- Three-part fryer for easy maintenance and cleaning: the pans and frame are dishwasher safe.
- Strong and resilient basket design.
- Single control dial and LED indicator lights for cooking support, for each pan.
- Security thermostat with reset button.
- Supplied with lid.
- CB certified / 2-year warranty / 20-year spare parts
- Swiss Made: manufactured in our factory in Romanel-sur-Morges.

OPTIONS

- Built-in

ACCESSORIES

- Fish grid (2x)

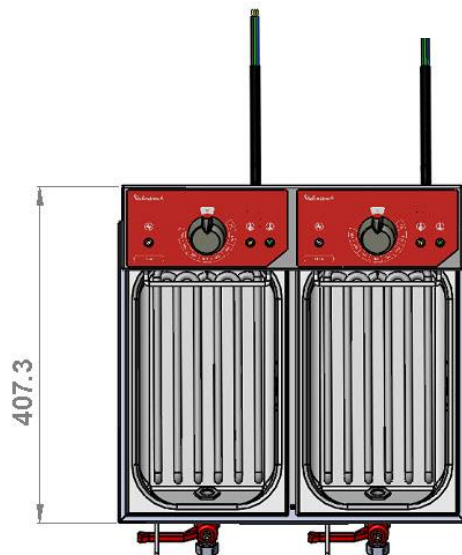
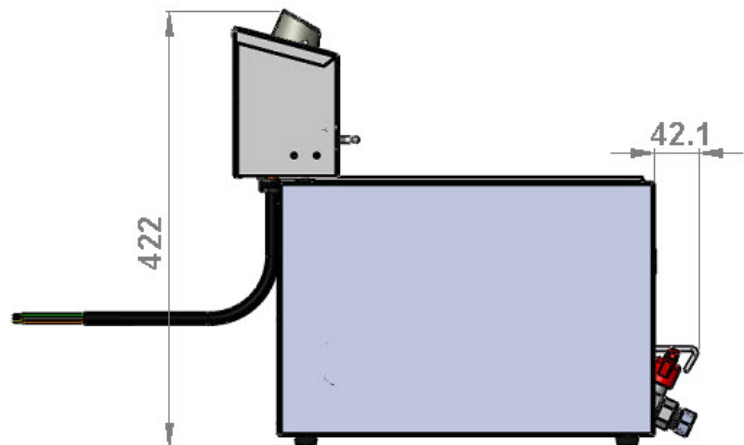
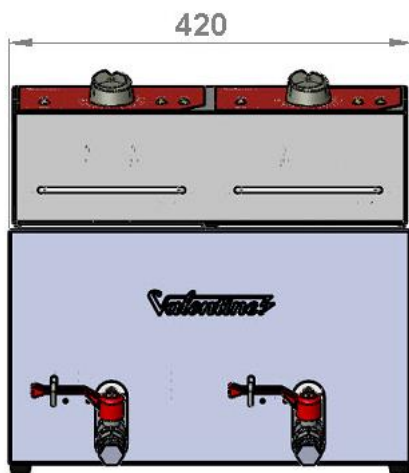
CERTIFICATIONS

- CB

DETAIL IMAGES



TECHNICAL DRAWINGS



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