

Valentine V2200T

The tank is seamlessly deep-drawn and made of chrome nickel steel. A tank volume of 2x 7-9 litres is available. There is many equipment options to choose from, including electronic control, oil pump and filtration system to simplify oil management or automatic basket lifting mechanism. The heaters can be pivoted out for cleaning purposes.

- Sophisticated technology
- User-friendly control
- Precise, even temperature management
- Consistent baking results
- Molten fat stage for gentle melting
- Easy to clean

Technical data:

Dimensions: External dimensions: 400 x 580 mm

Output: 22.0 kW Connector: 3x400 VAC

Control: 4 button operation

Anschluß: 3x400 VAC Capacity: 2x 7-9 litres

Adjustment: 2 controllable frying tanks

Accessories: CNS oil drawer with detachable coarse filter



Product weblink

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