

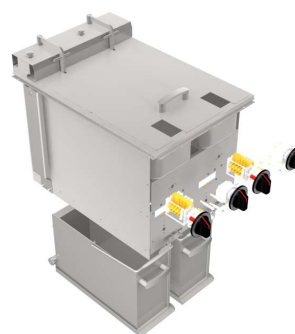
Valentine V2200T

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 heater(s) 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 600 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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