



FAT FILTER UNIT

SERIES FF

THE IDEAL SUPPLEMENT OF
DOUGHNUT-FRYERS
SERIES TK / WW / WW-A / WW-AT

SUBSTANTIAL EXTENSION OF THE FAT-LIFETIME

Ease of use at any time through the fixed mounted device as well as a simple, quick and safe fat cleaning process with just one handgrip. Through the convenient daily cleaning the quality of the doughnuts will be improved and the fat life cycle will be extended significantly.



VERSION

Typ FF

STANDARD FEATURES

The unit made of stainless steel contains an inlet connection directly under the fat drain valve of the frying kettle, a filter compartment for special filter mat, a fat storage tank for the entire volume of fat, a fat pump with direct recoil pipe into the frying kettle, connection cable with switch and plug to be stuck into socket of heating case.

The Fat Filter System can also be upgraded to existing equipment at any time.

TECHNICAL SPECIFICATION:

	FF-05	FF-10	FF-20	FF-X20
Dimensions (mm) W/D/H	280/680/770	315/680/770	350/680/770	485/680/770
Capacity (l)	80	90	100	140
Filter Size (mm)	400 x 190	400 x 222	400 x 255	400 x 255
Total Input (kW/V)	0,1/230	0,1/230	0,1/230	0,1/230

Specifications subject to change without notice