

TECHNICAL DATA SHEET

TF77 (T)



TECHNICAL DATA

Model	TF77	TF77 T
Reference	8302-77	8305-77
Pan (litres)	2 x 7	2 x 7
Dimensions (mm)		
Width	560	560
Depth	410/450	410/450
Height	H260/420	H260/420
Basket	220x235xH105	220x235xH105
Voltage	2x (2 x 400V)	2x (2 x 400V)
Kilowatts	2 x 3.6 kW	2 x 4.6 kW
Fuses	2 x 9A	2 x 11.5A
Heating element	2	2
Temperature range	120°C – 190°C	120°C – 190°C
Protection index	IPX3	IPX3
Net weight (kg)	17	17
Power cable (m)	2 x 1.30	2 x 1.30
Remark	Without plug	Without plug

FEATURES AND BENEFITS

- High quality components and finish to meet the highest expectations.
- 100% stainless steel construction, strong and sustainable.
- 2 individual control units, each with a plug-in cable (2).
- 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 pan 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.
- Turbo option, ideal to fry frozen food.
- Supplied with lid.
- CB certified / 2-year warranty / 20-year spare parts
- Swiss Made: manufactured in our factory in Romanel-sur-Morges.

OPTIONS

- Turbo

ACCESSORIES

- Fish grid (2x)

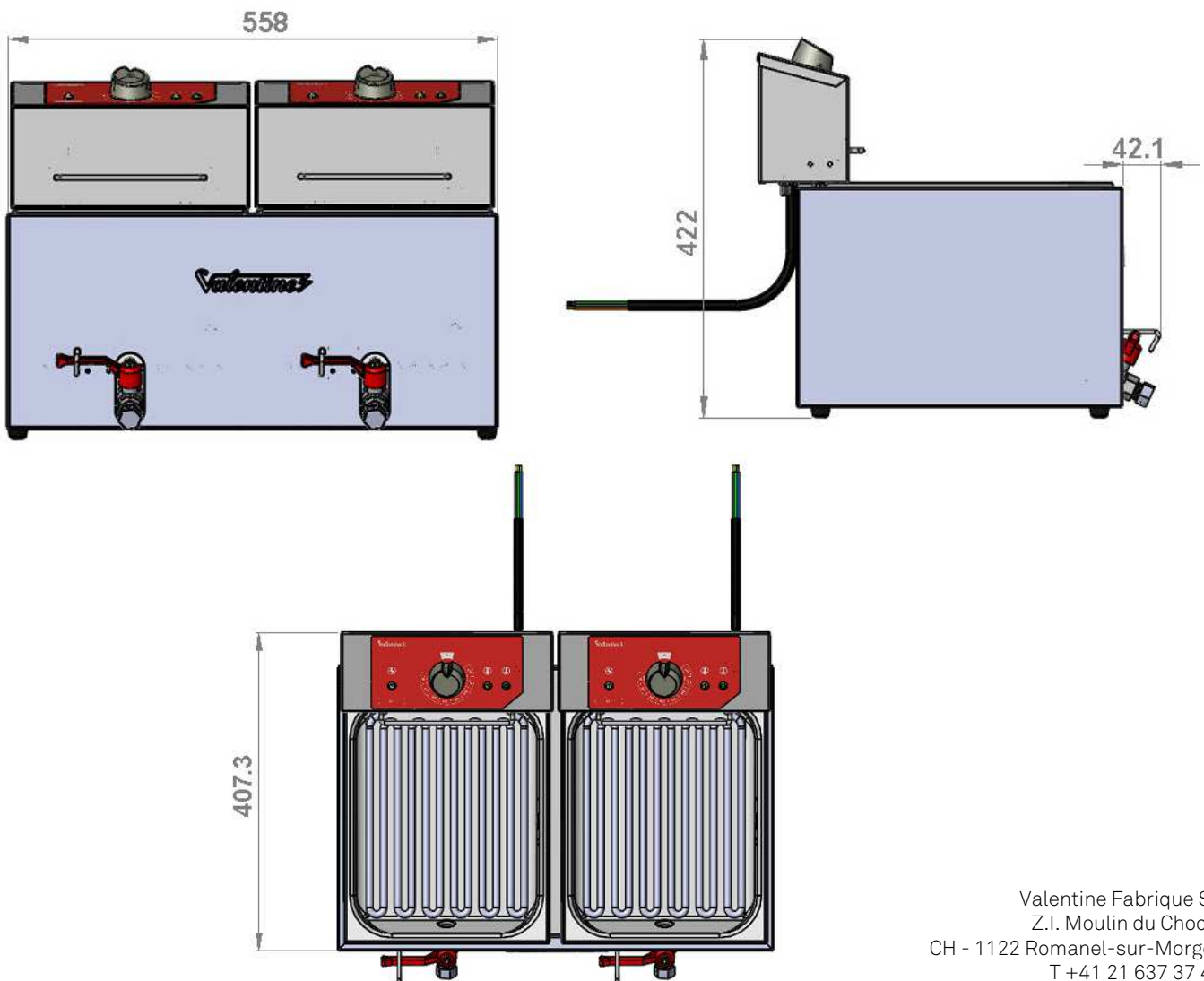
CERTIFICATIONS

- CB

DETAIL IMAGES



TECHNICAL DRAWINGS



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