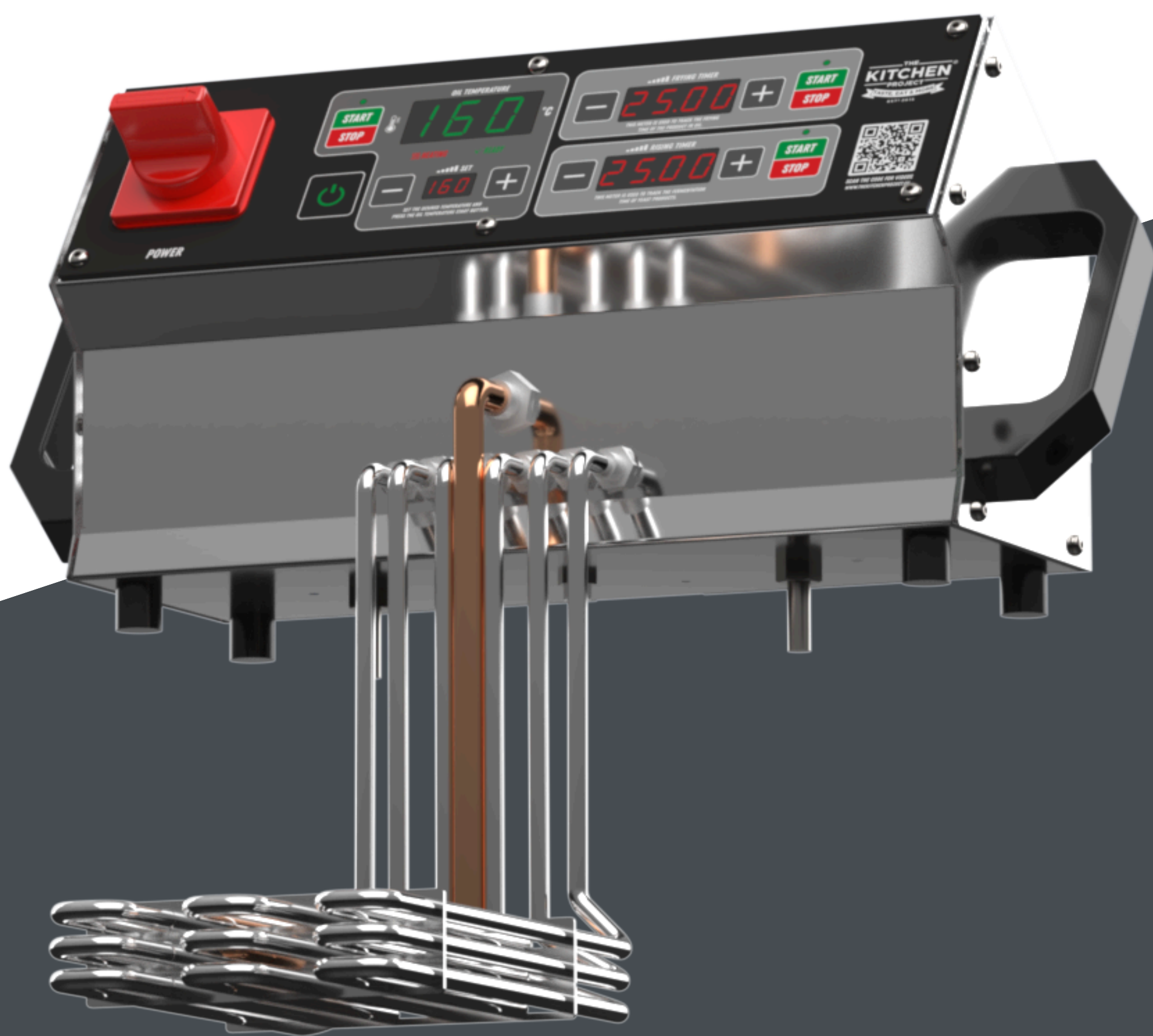


THE KITCHEN PROJECT DEEP FRYERS



**SUPPORTS YOUR PASSION FOR
THE FOOD YOU CREATE AND
THE PEOPLE YOU SERVE.**

THE
KITCHEN
PROJECT
TASTE, EAT & MORE
ESTD 2015

www.thekitchenproject.eu



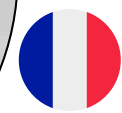
RESISTANCE WITH ADJUSTABLE TEMPERATURE
AUTOMATIC STOP WHEN IT REACHES THE DESIRED TEMPERATURE
CONTROL WITH DIGITAL AND MANUAL THERMOSTAT
FRYING MINUTE COUNTER
REMOVABLE AND EASY TO CLEAN



RÉSISTANCE À TEMPÉRATURE RÉGLABLE
ARRÊT AUTOMATIQUE LORSQU'IL ATTEINT LA TEMPÉRATURE SOUHAITÉE
CONTRÔLE AVEC THERMOSTAT NUMÉRIQUE ET MANUEL
COMPTEUR DE MINUTES DE FRITURE
AMOVIBLE ET FACILE À NETTOYER



MINIMUM AND MAXIMUM OIL LEVEL



NIVEAU D'HUILE MINIMUM ET MAXIMUM



JOINT USED FOR ASSEMBLING THE MACHINE



JOINT UTILISÉ POUR ASSEMBLER LA MACHINE



ADJUSTABLE FRYER STAND



SUPPORT DE FRITEUSE RÉGLABLE

INOX
AISI 304

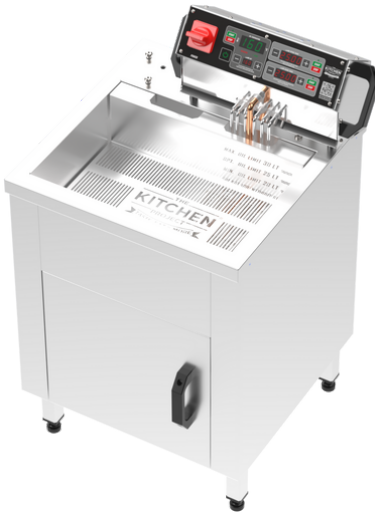
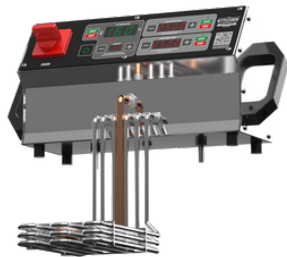


OIL DRAINING OUT



VIDANGE EXTÉRIEUR DE L'HUILE

The frying unit is made of 304 stainless steel and has a CE certificate. It is designed for minimum energy use and high performance in frying churros, croustillons, lokma and other desserts. The Fryer Box can operate using 220 v or 380 v electricity according to your preference. The desired frying temperature can be set on screen and the current frying degree can be seen thanks to the digital thermostat. The device also has frying and fermentation timer. You can follow your commands with audible warnings. The Fryer Box has features such as temperature cut-off safety when it reaches the desired temperature, switch protection against operation without being connected to the unit, electrical system with thermal protection cables. Once the device is turned off and on again, these safety systems prevent the frying unit from operating without being reactivated by the user. There are oil level indicators in the fryer tank to protect the resistances and provide ease of use. The cabinet under the unit can also be used as a dough fermentation cabinet thanks to heat and darkness. Modular production can be made for your different designs. All our products are delivered ready for installation. During installation, the Fryer Box can be mounted on the right or left corner of the frying unit. When cleaning the tank of the frying unit, the Fryer Box must be removed. For easier cleaning, there is an oil drain valve in the frying unit.



<div><div><div><div><div></div><div>MODEL</div><div>NUMBER</div><div>NUMÉRO DE</div><div>MODÈLE</div></div></div><div><div></div><div></div></div></div></div>	TKP-DF1 / FRYER BOX	TKP-DF2 / 30 LT DEEP FRYER COUNTERTOP	TKP-DF3 / 30 LT DEEP FRYER CABINET	TKP-DF4 / 50 LT DEEP FRYER COUNTERTOP	TKP-DF5 / 50 LT DEEP FRYER CABINET
<div><div><div><div><div></div><div>ELECTRIC</div><div>SUPPLY</div><div>ALIMENTATION</div><div>ELECTRIQUE</div></div></div><div><div></div><div></div></div></div></div>	6 KW 6000W 220 V	6 KW 6000W 220 V	6 KW 6000W 220 V	-	-
	12 KW 12000W 380 V	12 KW 12000W 380 V	12 KW 12000W 380 V	12 KW 12000W 380 V	12 KW 12000W 380 V
<div><div><div><div><div></div><div>FRYER OIL</div><div>CAPACITY</div><div>CAPACITÉ D'HUILE DE</div><div>FRITEUSE</div></div></div><div><div></div><div></div></div></div></div>	-	MINIMUM OIL LIMIT 20 LT	MINIMUM OIL LIMIT 20 LT	MINIMUM OIL LIMIT 30 LT	MINIMUM OIL LIMIT 30 LT
	-	OPTIMUM OIL LIMIT 25 LT	OPTIMUM OIL LIMIT 25 LT	OPTIMUM OIL LIMIT 40 LT	OPTIMUM OIL LIMIT 40 LT
	-	MAXIMUM OIL LIMIT 30 LT	MAXIMUM OIL LIMIT 30 LT	MAXIMUM OIL LIMIT 50 LT	MAXIMUM OIL LIMIT 50 LT
<div><div><div><div><div></div><div>FRYER OIL</div><div>TANK DIMENSIONS</div><div>DIMENSIONS DU</div><div>RÉSERVOIR D'HUILE</div></div></div><div><div></div><div></div></div></div></div>	-	W 52 CM	W 52 CM	W 72 CM	W 72 CM
	-	L 33 CM	L 33 CM	L 33 CM	L 33 CM
	-	H 14 CM	H 14 CM	H 14 CM	H 14 CM
<div><div><div><div><div></div><div>EXTERIOR</div><div>DIMENSIONS</div><div>DIMENSIONS</div><div>EXTÉRIEURES</div></div></div><div><div></div><div></div></div></div></div>	W 50 CM	W 65 CM	W 65 CM	W 80 CM	W 80 CM
	L 45 CM	L 68 CM	L 65 CM	L 68 CM	L 65 CM
	H 43 CM	H 53 CM	H 109 CM	H 53 CM	H 109 CM
<div><div><div><div><div></div><div>WEIGHT</div><div>POIDS</div></div></div><div><div></div><div></div></div></div></div>	7 KG	28 KG	43 KG	34 KG	52 KG