

# FRYING MODULE KFP 70 F-C



## Benefits

- Closed burner chamber
- Optimum heat distribution due to special sandwich material of the pan (aluminium core)
- Highest hygiene standard thanks to stainless steel surfaces
- New, electrical operating panel for ease of use
- Prepared HACCP data interface

## General description

The KFP 70 F-C frying module can be used in a container kitchen (KCC 500) or as an independent cooking unit in enclosed spaces. It is particularly suitable for the preparation of large items as well as items that only need to be fried for short periods (e.g. steaks). Thanks to the integrated and highly efficient aluminium core even heat distribution is achieved. This enables gentle browning across the entire frying surface.

Waste gas from the use of Diesel or fuel are directly channeled outwards through a vented hose configuration with all cooking heat shifted to the back of the cooking module. The KFP 70 F-C frying module can be used for numerous cooking methods such as boiling/simmering, blanching/poaching, braising, steaming, stewing, roasting and deep frying. The frying pan with integrated aluminium core and maintenance-free tube system for heat transfer ensures that the heat is distributed evenly across the entire bottom surface of the frying pan. All parts that come into contact with food items are made of high-quality stainless steel without seams. This ensures high corrosion resistance as well as protection

## Technical data

Dimension (L x W x H) (mm)	1100 x 700 x 1050
Weight (kg)	150
Electrical connection	230 V, 150 W
Heating power	14 kW
Fuel type	Diesel, kerosene
Fuel consumption	max. 1.35 l/h
Cooking methods	roasting, stewing, steaming, deep frying

# FUTURETECH

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