

## Deep fat fryer MDI 12L basket lifter



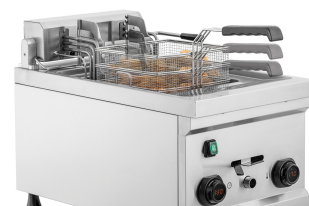
### Description

The Deep fat fryer with its large 12-litre bowl leaves nothing to be desired – with the automated basket lift function, it always delivers consistent, precise frying results, even at busy times. The intuitive Bartscher MDI control unit makes handling child's play for consistently high quality.

### Features

• Heating element in stainless steel:	Yes
• Heating element:	Can be swivelled
• Equipment connection:	3 NAC
• Power load:	9 kW   400 V   50-60 Hz
• Size basket:	W 250 x D 220 x H 115 mm
• Basket content:	6 litre(s)
• Grease collection tank:	No
• Series:	-
• Colour:	Silver grey
• Type:	Table-top unit
• Operating mode:	Electro
• Number of tanks:	1
• Size basin:	W 290 x D 305 x H 200 mm
• Beaker capacity:	12 litre(s)
• Number of baskets:	1
• Cold zone:	Yes
• Safety thermostat:	Yes

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- ▶ With basket lift function:
  - ✓ Automatic lowering of the basket when the Timer starts
  - ✓ Automatic lifting of the basket when the Timer expires
  - ✓ Premature termination of the frying process possible manually



- ▶ MDI Control unit:
  - ✓ Temperature range to: 30 °C to 190 °C
  - ✓ Timer (0:10 - 9:30 minutes)
  - ✓ Signal tone after the time has elapsed
  - ✓ ON/OFF switch



- ▶ 1 basket
  - ✓ Content: 6 litres



- ▶ 1 basin
  - ✓ Content: 12 litres
  - ✓ Power: 9 kW

## Deep fat fryer MDI 12L basket lifter

- Grease release tap: Yes
- Digital display: Yes
- Temperature range: 30 °C to 190 °C
- Temperature control: Electronic  
In 0.1 °C steps
- Oil temperature check: Current temperature can be checked at all times  
Indicator lamp for reached oil temperature
- Control unit: MDI knob
- Control lamp: ON/OFF  
Heat up  
Timer
- ON/OFF switch: Yes
- Height-adjustable feet: No
- Properties: With automatic basket lifter function  
Knob with digital display for temperature  
Memory function  
Audible signal when the time expires (0 - 9:30 minutes)
- Including: 1 basket  
1 lid  
1 panade sieve
- Material: Stainless steel
- Important information: -
- Estimated delivery time from our warehouse in Salzotten, Germany is week: 14 / 2026
- Size: W 410 x D 650 x H 490 mm
- Weight: 20.7 kg



## Deep fat fryer MDI 12L basket lifter Add on Products

### Fat disposal container 12L



- Content: 12 litre(s)
- Properties: Cover for the drain  
Lid locks during transport  
raised base edge with air circulation openings  
Safety connection between the bucket and lid  
Additional heat-protected handle for emptying
- Diameter: 280 mm

Code-No. 4015613274096  
GTIN

### Thermometer A3000 TP

STAINLESS  
STEEL



- Control unit: -
- Material temperature sensor: Stainless steel
- Puncture depth: 300 mm
- Design: Analogue
- With temperature sensor: Yes
- Designed for: Deep fat fryers
- Colour: Silver

Code-No. 292046  
GTIN 4015613633152

### Deep frying basket 12L



- Size basket: W 250 x D 220 x H 115 mm
- Content: 6 litre(s)
- Material: Stainless steel
- Important information: -
- Weight: 1 kg

Code-No. 162658  
GTIN 4015613916620

### Oil and grease remover F1L



- Order quantity unit: 1 box (6 bottles)
- Designed for: Wipe-off work surfaces, stainless steel surfaces  
Tiled walls and floors  
Highly effective against deposits in coffee cans  
Machines, appliances
- Content: 6 x 1 litre
- Model: Liquid

Code-No. 173276  
GTIN 4015613773339

## Deep fat fryer MDI 12L basket lifter Add on Products

### Deep-fat frying oil filter TK60



CNS  
18/10



- Throughput volume: 60 litres / minute
- Cycle time: 4.5 minute(s)
- Designed for: Tanks up to 20 litres
- Particle capacity: 1.7 litre(s)
- Temperature range to: 200 °C
- Portable: Yes
- Battery operation: No

Code-No. 162655  
GTIN 4015613870793