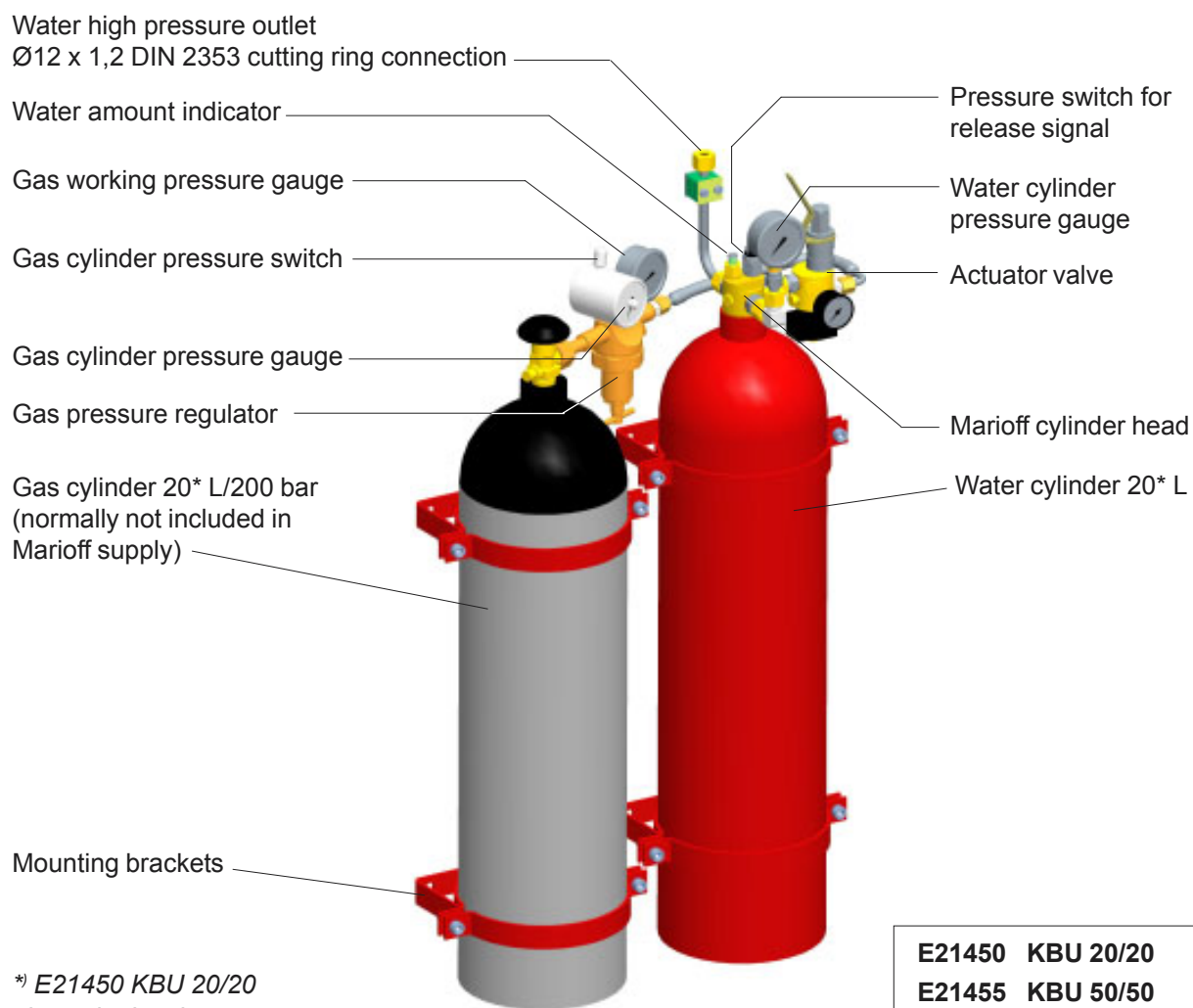




# Deep fat fryer units KBU 20/20 & KBU 50/50

Stock codes E21450 and E21455

25 Oct 2005



\*) E21450 KBU 20/20 shown in drawing

E21450	KBU 20/20
E21455	KBU 50/50

Model	Length [mm]	Width** [mm]	Height [mm]	Mass (dry) [kg]	Mass (wet) [kg]	Max. water output
KBU 20/20	218	~603	~988			20 L
KBU 50/50	242	~624	~1696			50 L

\*\*\*) Width depends on the installation

### Description

KBU consists of water cylinder fully interconnected and powered by a pressurized gas cylinder. The gas cylinder is not supplied as local cylinders are recommended because of the national regulations. In stand-by situation, the water cylinder and the piping system are not pressurized. Upon actuation the unit will discharge on a continuous basis through the stainless steel piping and the HI-FOG spray heads.

The system activation can be done remotely or manually depending on the actuator valve. Once released, the gas forces the water from cylinders to piping system and to spray heads. The discharge time is depending on the k-factor of the spray heads connected.

For further information, see related documents: KBU 20/20 Dimensional Drawing no. DHAUNW001709A  
 KBU 50/50 Dimensional Drawing no. DHAUNW001710A





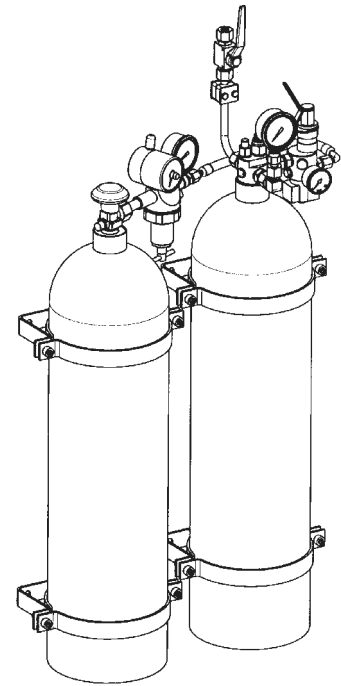
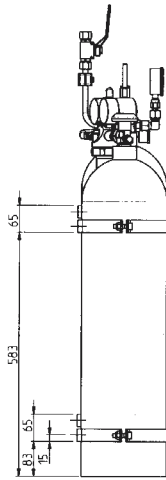
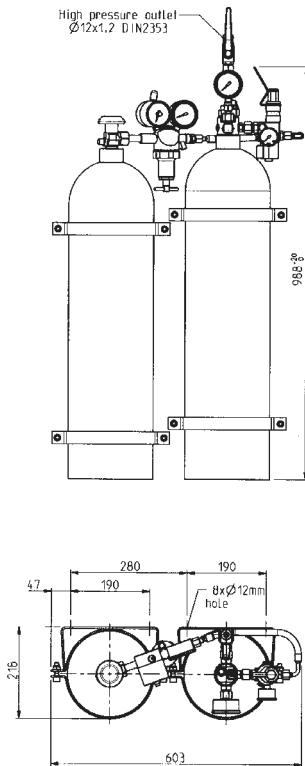
HI-FOG®

# Deep fat fryer units KBU 20/20 & KBU 50/50

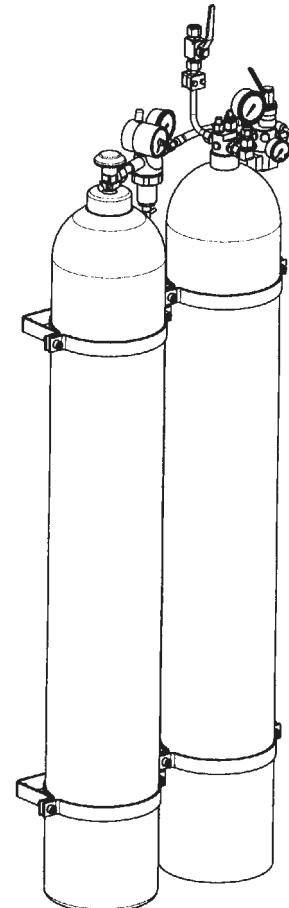
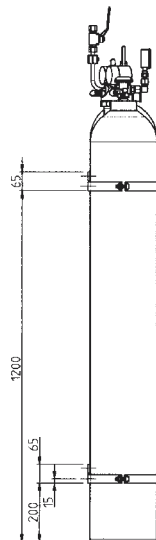
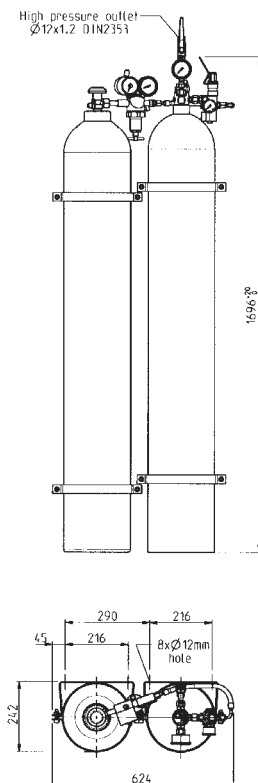
Stock codes E21450 and E21455

25 Oct 2005

## E21450 KBU 20/20



## E21455 KBU 50/50



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