

GAS & ELECTRIC RANGE

 **BRENNER**

800 Series Volt Induction Deep Fryer

AVAILABLE MODELS

BREE8-400IFS

BREE8-600IFD

Designed for commercial kitchens, cafes, restaurants and takeaway outlets, the Volt Induction Fryer delivers fast, energy-efficient frying with precise temperature control and outstanding cooking performance.



BREE8-400IFS

BREE8-600IFD

KEY FEATURES



Fast induction heating

Energy-efficient heating for commercial frying.



Precise control

Temperature range from 60°C to 190°C.



Cleaner oil zone

Cool-zone design keeps oil cleaner for longer.

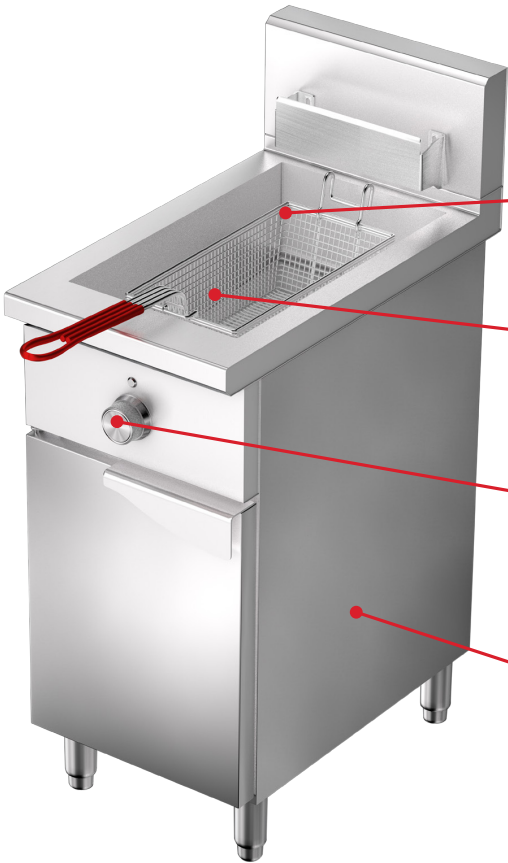


Single or twin tanks

Available in single-tank and twin-tank models.

BREE8-400IFS / BREE8-600IFD

BREE8-400IFS DETAIL VIEW



Frying basket

395x235x150 mm basket size.

Single-tank format

25 L tank in a compact 400 mm-wide module.

Precise temperature control

Adjustable from 60°C to 190°C.

Stainless steel construction

Heavy-duty commercial construction.

ADDITIONAL FEATURES

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Cool-zone design
Keeps oil cleaner for longer.
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Even heat distribution
Helps extend oil life.
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Built-in protection
Built-in overheat protection.

SPECIFICATION CHART

Catalogue: 2027 AUS – V4 2.pdf, PDF page 54 / printed page 48.

CODE	TANK CAPACITY (L)	DIMENSIONS (WxDxH mm)	TEMPERATURE (°C)	VOLTAGE (V)	POWER (kW/A)
BREE8-400IFS	25	400x800x1165	+60 to +190	415	8/3~N
BREE8-600IFD	25X2	600x800x1165	+60 to +190	415	16/3~N

INSTALLATION | Electrical equipment must be installed by a licensed electrician.
Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ.