

Cod: 8455

Counter-top gas fryer 10+10 lt electromechanical controls 700x600x650 h mm



Description

HIGH EFFICIENCY professional fryers. In addition to the robustness and reliability features, thanks to an innovative solution covered by a patent, an increase in performance of over 65% (25-30% more than traditional fryers on the market) is achieved. This noticeable increase in performance is essentially due to the halving of the operating temperature recovery time, thus achieving excellent results in terms of performance and quality. Made with AISI 304 stainless steel construction. BOTTLED TANK WITH NO WELDINGS OR TUBE BUNDLES, MECHANICAL GAS VALVE WITH INTEGRATED THERMOSTAT. Power supply via thermopile (thermogenerator), no need for external power supply. Piezo electric ignition. Safety thermostat. Oil drain tap. Electromechanical controls. Stainless steel baskets and lids supplied. LPG nozzles installed as standard (natural gas nozzles also supplied).

Dimensions

Dimensioni cesto	215x290x120 mm
Dimensioni esterne	700x600x650 mm
Dimensioni vasca	250x320 mm

Technical data

Alimentazione	Gas
Capacità	20 Lt
Peso	58 kg
Potenza Gas	13 kW
Temperatura d'esercizio	0 +195 °C