

Cod: 8456

Gas fryer on cabinet 35 lt 700x700x1139 h mm



Description

AISI 304 stainless steel structure with height-adjustable feet. Stainless steel tank with "cold zone" to precipitate frying residues (this allows the oil to maintain its characteristics, allowing different foods to be cooked without altering the taste). Mechanical version with gas valve supply via thermopile (piezol-electric ignition), without power supply. Safety thermostat and thermostat for setting the oil temperature. Tank with tube bundles for bringing the oil to temperature in the shortest possible time with low operating costs. Safety valve for immediate gas shut-off in the event of flame failure or extinguishing. Oil drain cock. Oil collection container. Standard 540x365x120h mm basket and lid. Standard LPG nozzles (also supplied with methane nozzles).

Dimensions

| Dimensioni cesto | 540x365x120 mm |
|------------------|----------------|
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| Dimensioni esterne | 700x700x1139 mm |
|--------------------|-----------------|
| Dimensioni vasca | 555x400x130 mm |

Technical data

| Alimentazione | Gas |
|-------------------------|-----------|
| Capacità | 35 Lt |
| Peso | 74 kg |
| Potenza Elettrica | 19 kW |
| Temperatura d'esercizio | 0 +190 °C |