

Cod: 10825001093

1 basin gas fryer on cabinet capacity 20 lt S/90 40x90 cm



Description

Stainless steel frame. Knobs made of athermal material with functional screen printing on the edge. Oil heating by means of combustion-optimised stainless steel burners equipped with an in-tank heat exchanger. Powerful and fast action of the heating elements to prevent the temperature from dropping when the product is fed into the tank. A 20-litre tank, equipped with a safety gas valve, allows temperature regulation between 120°C and 190°C. Safety is ensured by a thermocouple kept active by the pilot burner flame and a manually reset safety thermostat. Stainless steel tank and vessel with rounded edges sloping towards the drain hole. Oil drains from the tank via a tap. Steel basket lined with a layer of protective material and stainless steel tank cover supplied. Compartment prepared for a stainless steel pan to collect the oil. AISI 304 stainless steel worktop with welded AISI 304 stainless steel bowl. Laser-cut top finish to ensure a "head-to-head" coupling between tops and binding of tops to each other. Tested with methane or LPG gas according to user requirements. Height-adjustable stainless steel feet.

Dimensions

Dimensioni esterne	400x900x850 mm
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Technical data

Alimentazione	Gas
Capacità	20 Lt
Peso	63 kg
Potenza Gas	18 kW
Temperatura d'esercizio	+120 +200 °C

Standard equipment

In dotazione	cesto in acciaio
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