

Cod: 10917001393

Gas fryer on cabinet single tank capacity 17 l S/70



Description

The S/70 single-bowl, 17-litre capacity mobile gas fryer is ideal for making tasty, dry fries in a short time and reducing oil consumption. It consists of a main tank, into which you can insert the basket with the food to be fried. Features Gas Fryer on mobile stand single basin capacity 17 litres S/70 This gas fryer on cabinet is suitable for professional use in catering businesses such as kitchens, pastry shops, delicatessens. The upper part of the cabinet includes the frying tank. The gas fryer, in this case, has a capacity of 17 litres. It contains a basket, into which the food to be fried can be placed. A steel lid is supplied to protect against splashes. On the front are the knobs for switching on and adjusting the temperature, which can vary from 120°C to 220°C. The internal and external structure is made of high quality stainless steel, which is compatible with the regulations in force regarding contact of materials with foodstuffs. This professional fryer model has a gas supply, with piezo ignition. The drain cock, necessary for collecting used oil, is located in the lower compartment, which in turn has a blind door. The basket is sold separately. You can add it to your purchase by clicking on "Add optional extras". How to clean Gas Fryer on cabinet single basin capacity 17 litres S/70 To clean the fryer it is necessary to switch off the machine and wait until the inner plates of the basins have cooled down. Emptying is done through the drains at the front of the machine. When emptied, the inner surface of the tanks can be cleaned with a non-

abrasive sponge and kitchen detergent.

Dimensions

Dimensioni esterne	400x730x870 mm
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Technical data

Alimentazione	Gas
Capacità	17 Lt
Frequenza	50/60 Hz
Peso	56 kg
Potenza Gas	16.5 kW
Voltaggio	230 V