

Cod: 112800014202012

Gas fryer on cabinet 1 basin capacity 15 lt 40x70x85h cm



Description

Gas fryer on 1-bowl cabinet, stainless steel structure. Knobs made of athermic material with functional serigraphy on edge. Oil heating by combustion-optimised stainless steel burners equipped with a heat exchanger in the tank. Powerful and quick action of the heating elements to prevent the temperature from dropping when the product is put into the tank. A 15 litre tank equipped with an 8-position mechanical thermostatic valve corresponding to 8 temperature levels from 120°C to 190°C. Safety ensured by a thermocouple kept active by the pilot burner flame. Additional safety thermostat. Stainless steel tank and bowl with rounded edges sloping towards the drain hole connected to a stainless steel bowl to collect the oil. Oil drains from the tank via a tap into an internal collection basin equipped with a filter. Steel baskets coated with a layer of protective material and stainless steel basin cover supplied. A tray with stainless steel filter supplied as standard. Moulded AISI 304 stainless steel worktop for easy cleaning. AISI 304 stainless steel front cover. Cold-forged stainless steel basin. Laser-cut top finish to ensure a "head-to-head" coupling of 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 | 400x700x850 mm |
|--------------------|----------------|
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Technical data

| Alimentazione | Gas |
|---------------|-------|
| Capacità | 15 Lt |
| Peso | 50 kg |
| Potenza Gas | 15 kW |