

Cod: 112800024332016

Gas fryer on cabinet 2 basins capacity 15+15 Lt 80x70x85h cm



Description

Gas fryer on 2-bowl cabinet, stainless steel structure. Knobs made of athermal material with functional serigraphy 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. Two 15-litre tanks each 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 pan and tank with rounded edges sloping towards the drain hole connected to a stainless steel pan 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 basins. 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	800x700x850 mm
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Technical data

Alimentazione	Gas
Capacità	15 Lt
Materiale	stainless steel
Peso	88 kg
Potenza Gas	30 kW

Standard equipment

In dotazione	2 cesti friggitrice - 1 bacinella raccogli olio con filtro
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