

Cod: 112820014202012

## Gas fryer 1 basin on cabinet 15 lt with visible controls 40x70x85h cm



### Description

Gas fryer 1 basin on cabinet, stainless steel structure. Knobs made of athermic material with functional serigraphy on the edge. Oil heating by combustion-optimised stainless steel burners equipped with an in-tank heat exchanger. 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 basins. Laser-cut top finish to ensure a "head-to-head" coupling of the tops and binding of the tops to each other. Tested with methane or LPG gas according to user requirements. Height-adjustable stainless steel feet.

## Dimensions

Dimensioni esterne	700x400x850 mm
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## Technical data

Alimentazione	Gas
Capacità vasca	15 Lt
Materiale	stainless steel
Peso	50 kg
Potenza Gas	15 kW

## Standard equipment

In dotazione	1 cesto per friggitrice - 1 bacinella olio con filtro
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