

Cod: 112800010932721

Gas fryer on cabinet 1 basin 20 lt 40x90x85h cm



Description

Stainless steel frame. 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 rapid intervention 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 the temperature to be regulated 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 tubs and tank with rounded edges sloping towards the drain hole. Oil drains from the tub via a tap. Steel baskets lined with a layer of protective material and stainless steel tub cover supplied. Compartment prepared for a stainless steel basin to collect the oil. AISI 304 stainless steel worktop with welded AISI 304 stainless steel basin. 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	400x900x850 mm
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Technical data

Alimentazione	Gas
Peso	63 kg
Potenza Gas	18 kW