

Cod: 112800011202721

Gas fryer on cabinet 1 basin 22 It 40x90x85h cm



Description

Stainless steel frame. Handles made of athermic material with functional screen printing on the edge. Oil heating by means of combustion-optimised stainless steel burners equipped with an intank heat exchanger. Powerful and fast action of the heating elements to prevent the temperature from dropping when the product is fed into the tank. A 22 litre tank, equipped with an electromechanical valve for gas control and an electric working thermostat with regulation between 90°C and 190°C. Safety ensured by a thermocouple kept active by the pilot burner flame. Additional safety thermostat. Stainless steel tank and vessel 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. Moulded AISI 304 stainless steel work surface for easy cleaning. Front cover in AISI 304 stainless steel. Cold-forged stainless steel tub. Laser-cut top finish to ensure a "head-to-head" matching of tops and binding of tops to each other. Height-adjustable stainless steel feet.

Dimensions

Dimensioni esterne	400x900x850 mm
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Technical data

Alimentazione	Gas
Peso	63 kg
Potenza Elettrica	0.01 kW