

Cod: 4916

Professional single gas fryer 14 Lt capacity in stainless steel Monobloc



Description

Gas fryer on compartment closed by hinged door. Moulded top 10/10 thick. The moulded tank, completely free inside for quick and safe cleaning, is heated by 2 tubular steel burners for each tank with pilot flame and piezo ignition. Temperature control is achieved by means of a thermostatic safety valve with thermocouple. The drain cock is located in the lower compartment. The equipment includes a basket with athermic handles and a basket cover for each tank. Structure made of stainless steel.

Dimensions

Dimensioni esterne	400x700x900 mm
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Technical data

Alimentazione	Gas
Capacità vasca	14 Lt
Peso	42 kg
Potenza Gas	6.9 kW