

Cod: 5638

## Gas fryer 28 litres on cabinet single basin closed compartment S/90 40x90 cm



### Description

The single-bowl gas fryer on a cabinet has a capacity of 28 litres on a closed compartment S/90 40x90 cm and is part of the kitchen equipment useful for preparing dry and tasty fried food while reducing oil consumption. This kitchen cabinet-mounted model includes a lower compartment with a blind door.

### Professional fryer features

The gas fryer includes a tank with a capacity of 28 litres and a size of 40x90 cm. It contains a removable basket, in which the food to be fried can be placed.

Inside the lower compartment, closed by a blind door, is the connection valve for the gas supply, both to the methane network and to any LPG cylinders. The drain cock, necessary to collect used oil, is also located inside the lower compartment.

On the front are the ignition and temperature control knobs, which can vary from 120°C to 200°C. Ignition is via piezoelectric.

The internal and external structure is made of high quality stainless steel, compatible with the regulations in force regarding contact of materials with foodstuffs.

## How to clean the Gas Fryer

To clean the fryer it is necessary to switch off the machine and wait until the inner plates of the tanks have cooled down. Emptying is done through the drains at the front of the machine.

When emptied, the inner surface of the tanks can be cleaned with a non-abrasive sponge and kitchen detergent.

### Dimensions

Dimensioni cesto	300x200x150 mm
Dimensioni esterne	400x900x940 mm
Dimensioni vasca	380x290x200 mm

### Technical data

Capacità	28 Lt
Peso	52 kg
Potenza Gas	20 kW

### Standard equipment

In dotazione	1 cesto
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