

Cod: 6416

Gas fryer 28 litres on single basin cabinet S/70 40x70 cm



Description

The S/70 40x70 cm single-bowl gas fryer on a cabinet has a capacity of 28 litres and is ideal for making tasty, dry fries in a short time and reducing oil consumption. It consists of a main basin, into which you can insert the basket with the food to be fried.

Features Gas Fryer on cabinet single basin capacity 28 litres S/70 40x70 cm

This gas fryer on cabinet is suitable for professional use in catering businesses such as kitchens, pastry shops, delicatessens.

The upper part of the cabinet includes the frying basin. The gas fryer, in this case, has a capacity of 28 litres and dimensions of 40x70 cm. It contains a basket, into which the food to be fried can be placed. A steel lid is supplied to protect against splashes.

On the front are the knobs for switching on and adjusting the temperature, which can range from

120°C to 220°C.

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

This professional fryer model has a gas supply, with piezo ignition. The drain cock, necessary for collecting used oil, is located in the lower compartment, which in turn has a blind door.

How to clean Gas Fryer on cabinet single tank capacity 28 litres S/70 40x70 cm

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

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

Dimensions

Dimensioni cesto	300x280x150 mm
Dimensioni esterne	400x730x940 mm
Dimensioni vasca	290x380x290 mm

Technical data

Capacità	28 Lt
Peso	45 kg
Potenza Gas	16 kW

Standard equipment

In dotazione	1 cesto
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