

Cod: 6417

Gas Fryer 28+28 litres double tank on cabinet S/70 80x70 cm



Description

Ristoattrezzature's two-bowl gas fryer (28+28lt) allows you to fry food such as fritters, olives all'ascolana, pizza and much more safely, easily and quickly. Set up on a practical cabinet closed by hinged doors, it is the ideal professional equipment especially for pubs, delicatessens and restaurants. Durable, versatile and safe. Get a practical and complete workstation and optimise your preparation time. Design and operation The extremely essential and professional design of the two-bowl gas fryer on cabinet (28+28lt) for gastronomy allows easy placement in any environment. Its external dimensions are 800x730x940 mm. Inside are two frying basins, each measuring 290x380x290 mm, which are completed by inserting 2 baskets measuring 200x300x150 mm for a total capacity of 28+28 litres. The interior and exterior are made of stainless steel. The choice of quality materials guarantees maximum hygiene and durability. The operation of the two-bowl 28+28 litre fryer on a cabinet is gas operated for a power of 32 kW. Temperature control is achieved by means of a thermostatic safety valve. You can set the operating temperature from 120-200 °C. Cleaning and maintenance To ensure maximum functionality of your professional equipment, regular cleaning and maintenance is necessary. The mobile two-bowl gas fryer is quick and easy to clean. Be sure to intervene when the appliance is switched off. Empty the basins through the drain tap located in the lower compartment and then

clean the baskets. Soak them in a solution of water and vinegar and then remove any residual oil and dirt from the basins with the help of a soft cloth. In order to keep the equipment in a safe and functional condition, in compliance with regulations, it is recommended to schedule maintenance. Why it is the right product for you Catering equipment cannot be improvised. Choosing the right one is a guarantee of quality over time. Buy the two-bowl gas fryer on a rotisserie cabinet once and use it how and when you want in your kitchen. Give your products the right degree of browning. Excellent performance, reliability and value for money. Discover all the details in the data sheet and proceed to purchase.

Dimensions

Dimensioni cesto	300x280x150 mm
Dimensioni esterne	800x730x940 mm
Dimensioni vasca	290x380x290 mm

Technical data

Capacità olio	21+21 Lt
Capacità vasca	28+28 Lt
Peso	85 kg
Potenza Gas	32 kW

Standard equipment

In dotazione	2 cesti
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