

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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