

Cod: 6421

Gas Fryer 14+14 litres countertop 2 basins professional 4.5 +4.5 kW stainless steel



Description

The **professional 2-bowl countertop gas fryer 14+14 litres** is a catering equipment suitable for **restaurants, pizzerias** and **pubs**. The double basin enables different foods to be fried at the same time, facilitating workflow in the kitchen.

Design and operation

Ristoattrezzature's **double-bowl fryer** is made entirely of stainless steel and has an essential design.

The square lines that characterise this equipment make it perfect for professional kitchens. Its external dimensions are **610x660x510 mm** for a **basket size of 200x290x130 mm** and a **tank size of 350x250x110 mm**.

The **power of the machine is 4.5 kW per tank** with a **total capacity of 28 litres**, a capacity that

allows to satisfy a large number of place settings. This model is equipped with a gas supply, with **ignition by piezoelectric**.

On the front are **oil drain taps and adjustment knobs**. The thermostats of the pans are separate and allow different temperatures to be set at the same time.

The **maximum operating temperature of the 14 litre+14 litre fryer is 220° C**. The degree of heat is automatically controlled and the thermostats are equipped with a **safety system that is triggered if the flame goes out**.

The **handles of the lids are made of heat-resistant plastic** to allow a secure grip, and attention to ergonomics makes them easy to lift.

Each pan is equipped with its own stand to comfortably support the draining basket. At the back, our double-bowl restaurant gas fryer is equipped with a smoke outlet grille.

Cleaning and maintenance

The high-quality stainless steel selected to build our products ensures resistance to abrasion and stains.

The deep fryer is one of the most stubbornly soiled pieces of equipment that **needs constant and thorough cleaning**.

The design of our two-bowl 14+14 litre restaurant fryer facilitates these operations due to the absence of hard-to-reach gaps. To clean the professional fryer, empty the tanks of cooled oil through the **drain cocks**.

The interior has rounded corners that facilitate the removal of not only used oil but also food residues.

The steel should **only be cleaned with a soft cloth, water and mild detergent**. Corrosive products could damage the surface irreparably.

Why it is the right product for you

The counter-top gas fryer has the great advantage of being **easy to transport and reposition**. This freedom allows you to customise your space to the maximum. Not only that, even in the absence of electricity this type of fryer ensures continuous operation.

The gas power supply also keeps consumption low, enhancing the excellent value for money of this product.

Resistance and quality of materials are some of the aspects that make our 2-bowl fryer reliable and performant. The stainless steel it is made of guarantees maximum durability and minimum maintenance.

Need more information? **Write to us and we will be happy to help you!**

Dimensions

Dimensioni cesto	200x290x130 mm
Dimensioni esterne	610x660x510 mm
Dimensioni vasca	250x350x160 mm

Technical data

Alimentazione	Gas
Capacità	28 Lt
Capacità olio	10+10 Lt
Peso	29 kg
Potenza Gas	4.5 + 4.5 kW

Standard equipment

In dotazione	2 cesti
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