

### GAS FRYER - 17+17 L - CLEAN TANK



- External paneling in stainless steel
- Work surface in AISI 304, 1.2 mm thick
- Height-adjustable work surface from 855 to 900 mm
- Gas fryer with tank in AISI 304, with rounded corners and moulded bottom for thorough cleaning
- Moulded work surface with front raised edges to collect any oil overflow or foaming
- Large cold zone on the bottom for the deposit of cooking residues
- High Efficiency stainless steel burners positioned outside the tank
- Heating regulation via an electric thermostat safety valve with thermocouple and pilot burner
- Burner ignition via pilot burner
- The tank oil temperature is controlled by a mechanical thermostat with regulation between 100°C and 195°C
- Bulbs protected against accidental impact
- Fryer equipped with removable underlying grids for basket support, baskets, lids and drip tray
- Oil drainage via ball valve
- Single tank dimensions 310x345mm with 17+17 L capacity
- Ergonomic control panel with controls tilted toward the operator
- Height-adjustable stainless steel feet

#### TECHNICAL SPECIFICATIONS

Dimensions (mm)	800x700x900
Volume (m <sup>3</sup> )	0,90
Weight (kg)	121

#### GAS CONNECTION

kW	33
UNI ISO 7\1 R 1/2"	

#### ELECTRICAL CONNECTION

kW	0,2
Power supply	230V/1N 50Hz
Cold water inlet	

