

PROMO

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Gas fryer, 2 basins 8 liters - Top-

G60/F16-6T

Friteuses

Descriptions

mm (L x W x H)	600 x 600 x 280/400
Weight	42 kg
Kcal	11700
Volume m3	0.24 m ³

Product details

- Dimensions of the tank: 280x300xh230 mm.
- Quantity of oil in use, min. 7 litres, max. 8 litres.
- 2 Chrome-plated steel baskets, dimensions: 230x255xh110 mm.
- Made of stainless steel AISI 304, adjustable levellers.
- Welded" bowl in stainless steel AISI 304, equipped with a cold zone, the (ball) drain cock of the bowl is placed on the front of the appliance. A chromium-plated steel wire grid is placed inside the bowl to retain impurities, guaranteeing the quality and also a longer life of the cooking oils. Stainless steel lid.
- Gas heating, by means of heat exchangers immersed in the tank, fed by horizontal flame burners. Temperature regulation from 90°C to 190°C, by thermostatic valve.
- The appliance is built in compliance with all the standards (CE) in force.