

Single-pan gas fryer constructed in AISI 304 stainless steel.

Heated by high-performance stable flame torch burners in stainless steel, with pilot flame and safety thermocouple. 15-litre capacity pan with ample cool zone and tilted oil expansion zone.

Gas supply controlled by thermostatic valve with temperature adjustment range of 60°C to 190°C. Safety thermostat with manual reset. Supplied with removable filter, basket, lid and fitting for oil drain tap.

Height adjustable stainless steel feet.

STANDARD FEATURES

- Heavy Duty 1.5mm thick pressed tops
- Modular design
- IPX4 water rating
- Flame failure and pilot lights standard
- Easy to clean
- Interlocking device supplied standard on all units

OPTIONAL FEATURES

- Castors
- Flexible gas hose with quick disconnect and restraining kit

DIMENSIONS	
External: 730D x 400W x 850-900H mm	
TECHNICAL DATA	
Gas Type: Natural or LP	
Total Output: 51MJ	
Gas Connection: 1/2"	
AGA approval number:	
SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE.	

