

Gas And Electric Deep Fat Fryers

- fully moulded top, obtained from a single large stainless steel plate;
- large capacity shaped cooking pots, with wide vertical expansion zone to avoid depositing of foam during loading;
- automatic temperature adjustment thermostat up to 190°C;
- fire-proof safety thermostat (230°C);
- oil drain valves;
- support for baskets and lids.

Gas models

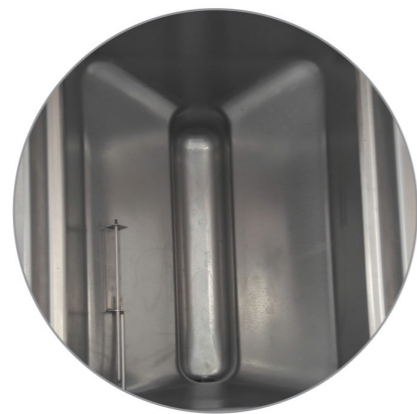
- Steel tubular burners outside the tub;
- oil drain valves;
- pilot burner piezo-electric ignition.

Electric models

- Removable and lifting stainless steel armoured heating elements;
- reached programmed temperature visual indicator;
- "powered appliance" indicator light;



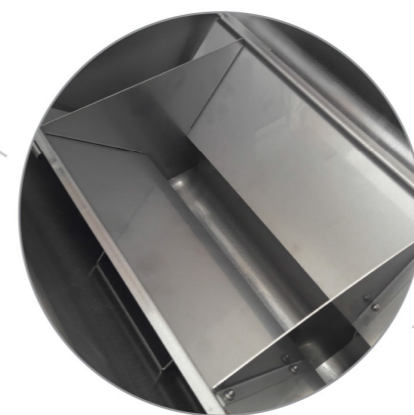
Removable and lifting stainless steel armoured heating elements.



In the gas and electric version, the pressed-steel well with clean lines has external burners/resistors in order to facilitate cleaning.



The tanks have a large spillage well and a cold zone at the bottom to collect food particles and prolong oil life.



Conveyor for dirt supplied as standard. This element facilitates the deposit of dirt in the cold area, avoiding deposits in the hot areas of the tanks. The life of oil is even longer.

