

MELTING GAS PASTRY FRYER - 44 L



- 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
- Large cold zone on the bottom for the deposit of cooking residues
- Heating with high-output nickel-plated cast iron burners and heat exchangers inside the tank
- Heating regulation via an electric thermostat safety valve with thermocouple and pilot burner
- Burner ignition via pilot burner
- The electronic panel located on the front allows the temperature to be set up to 195°C (regulation with +/- 1°C precision and PID controller)
- PID: constant regulation of the set temperature via cycling of heating elements.
- Equipped with safety thermostat
- Bulbs protected against accidental impact
- Fryer equipped with removable underlying grid for basket support, basket, lid and drip tray
- Oil drainage via ball valve
- Single tank dimensions 650 x 390 mm with 44 L capacity
- Ergonomic control panel with controls tilted toward the operator
- Height-adjustable stainless steel feet

TECHNICAL SPECIFICATIONS

Dimensions (mm)	800x700x900
Volume (m ³)	0,80
Weight (kg)	102

GAS CONNECTION

kW	17,5
UNI ISO 7\1 R 1/2"	

ELECTRICAL CONNECTION

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

