

ANF74G15

# 70 SERIES 400MM WIDE SINGLE PAN GAS FRYER 15LT

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

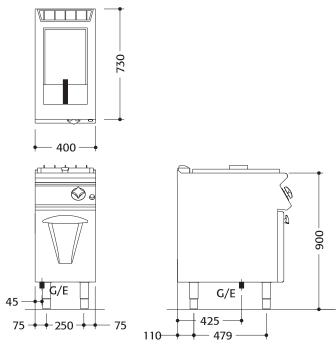
Total Output: 51MJ

Gas Connection: 1/2"

AGA approval number:

SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE.







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