

Gas fryer with single well, constructed in 304 stainless steel. 2mm thick stainless steel top for flush alignment. Deep drawn fry tank in 304 stainless steel, with rounded internal corners.

23lt well capacity. Well with wide front expansion zone for oil and foam and extended cold zone for collection of food particles. External stainless steel burners with optimized flame distribution. Heat is adjusted by means of the thermostatic safety valve with thermocouple.

Main burner ignition by means of pilot burner. Piezo ignition with waterproof cap on control panel. Temperature of oil in well controlled by mechanical thermostat, with adjustment from 100 to 185 °C. Safety thermostat with manual reset.

Complete with removable filter, 2 x baskets and lid. Height adjustable feet in stainless steel. IPX5 protection rating.

**STANDARD FEATURES**

- Heavy Duty 2mm thick pressed tops
- Modular design
- High efficiency burners
- IPX5 water rating
- Easy to clean
- Deep pressed stainless steel open frypot
- Hygiene valve collar on all front controls
- Flame failure standard

**OPTIONAL FEATURES**

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



DIMENSIONS	
External: 930D x 400W x 850-900H mm	
TECHNICAL DATA	
Gas Type: Natural or LP	
Total Output: 76MJ	
Gas Connection: 1/2"	
AGA approval number: 7411	
SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE.	

