

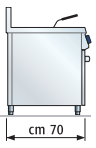
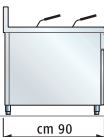


Deep fat fryers



- Stainless steel (18/10) outer finish and adjustable legs.
- Cold-formed AISI 304 stainless steel well with rounded edges for easier cleaning.
- Fat drainage tap.
- Baskets and lids support.
- Single oil collector with stainless steel filter for each well.
- Thermostatic control (0° to 190°C).
- Safety thermostat (230°C) to avoid accidental overheating.
- Gas models are provided with a patented system collecting exhaust smoke into an exchanger installed in the well, increasing the machine performance.
- Wide cool area for oil filtering.
- Electric models are provided with stainless steel reinforced resistances oil-immersed and extractable for easier cleaning.

Technical features

	Model	External dimensions			Well	Power	Weight
		cm					
		L	D	H	L.	kW	Kg
	7FRG13	40	70	90	17	16,5	68
	7FRG2	80	70	90	11+11	20	100
	7FRG23	80	70	90	17+17	33	121
	9FRG1	40	90	90	19,5	18,5	78
	9FRG12	40	90	90	8+8	12	88
	9FRG2	80	90	90	19,5+19,5	37	135