

FG7207T

8+8 Litre GAS FRYER



- Unit made of steel throughout
 - 1.2mm thick pressed top
 - Height-adjustable steel feet
 - Steel tanks with rounded corners and pressed bottom for ease of cleaning
 - Top with anti-drip edges
 - Wide cool zone in the bottom for collecting cooking debris
 - Chrome-plated cast brass draining tap for oil drainage in the oil collector (fitted with filter) situated in the base
 - Heating elements protected by a pull-out chrome-plated grid
 - High thermally efficient nickel-plated cast iron burners (approx.1 Kw/l) fitted with electrovalve.
 - Thermostat temperature control (up to 190°C); fixed setting (230°C) safety thermostat to avoid overheating
 - Bulbs protected for knock resistance
 - Features:
- 1 basket per tank in case of half module
 3 baskets on single module (2 half- and one single basket)
 1 oil collector for each appliance

General technical data

Dimensions: (mm) **400x700x900**

Volume: (m³) **0,5**

Weight:: (Kg) **73**

Gas connection

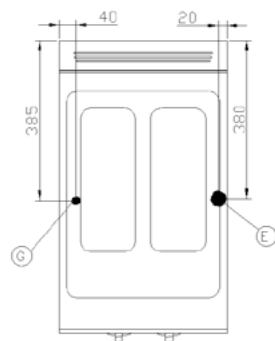
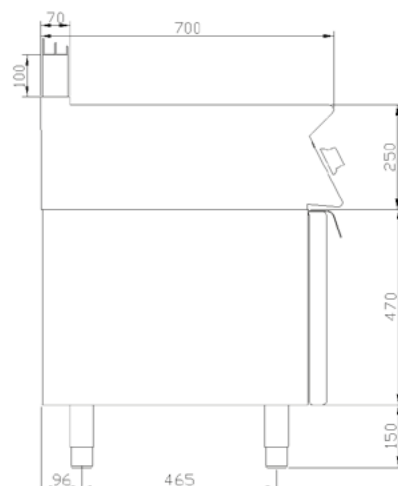
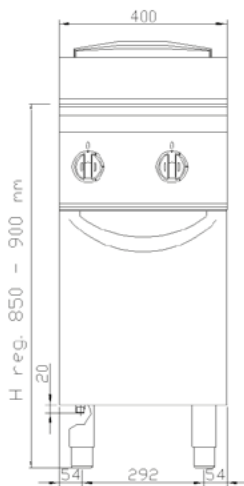
kW **12**

UNI ISO 7\1 R 1/2"

Electrical connection

kW **0,2**

Power supply voltage **230 V/1 50/60Hz**



- (G) GAS INLET
- (E) ELECTRICAL PLUG
- (A) WATER INLET
- (C) HOT WATER INLET
- (F) COLD WATER INLET
- (S) WATER DRAIN