

C2GFG1012

GAS FRYER DOUBLE TANK 12+12 LT. - SOLUTION LINE



PRODUCT DESCRIPTION

Stainless steel frame. Athermic thermoset plastic knobs with useful screen printed edges.

Oil heating achieved through **optimised combustion stainless steel burners** equipped with heat exchanger in the tank. Powerful and quick intervention of the heating elements to prevent the oil temperature from dropping when the food is poured into the tank.

Two tanks of 12 litres each, equipped with a safety gas valve, which allows temperature regulation **between 120°C and 190°C**. Safety guaranteed by a thermocouple kept active by the pilot burner flame and by a safety thermostat with manual reset.

Stainless steel tank with rounded edges sloping towards the drain hole.

Oil drains from the tank through a tap.

Standard provided with two steel baskets coated with a layer of protective material K26281 and two stainless steel basin covers C2COPFG.

Cabinet suitable for a stainless steel container to collect the oil.

AISI 304 stainless steel worktop with welded AISI 304 stainless steel tank.

Laser-cut work top finishing for "head-to-head" matching and binding fastening.

Tested with natural gas or LPG, according to the user's needs.

Height-adjustable stainless steel legs.

Accessories available **on demand**.



TECHNICAL SPECIFICATIONS

Width: 800 mm
Depth: 700 mm
Height: 850 mm
Weight: 67 kg
Volume: 0.80 m³
Gas power: 24.00 kW

