

Ref: G60/F16-6T

Gas fryer, 2 basins 8 liters -Top-



Your professional partner

Brand : DIAMOND



- Dimensions of the basins: 280x300xh230 mm.
- Oil capacity min. 7 liters, max. 8 liters.
- 2 chromed baskets, dimensions: 230x255xh110 mm.
- Manufactured in stainless steel 18/10 AISI 304, adjustable levellers.
- Seamless welded basin of stainless steel AISI 304 with rounded corners for a simple and hygienic maintenance, equipped with cold zone, (bullet) outlet tap of the tub is served frontally.
- Delivered with chromed sieve grid of steel wire that retains the impurities to lengthen the quality and the duration of life of the deep-frying oil. Cover executed in stainless steel.
- Gas heating, Gas heating through warmth-changers, immersed in the tub, equipped with burners with horizontal flame.
Temperature regulation through a thermostatic gas tap between 9 0°C and 190°C.

·mm (BxDxH) :600x600xh280/400

·kcal/h :11700

·kg :42

·M³ : 0,24