

ELECTRIC FRYER

LINE 700



Art.-Nr. 329207 / EAN 4064801002744 / Preis gemäß Preisliste

Art.-Nr. 329208 / EAN 4064801002751 / Preis gemäß Preisliste

BASIC FEATURES:

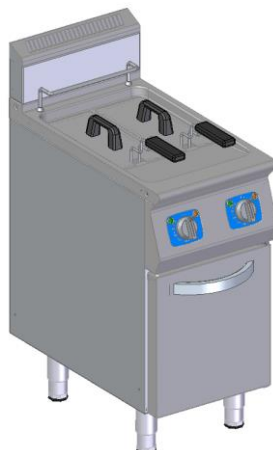
- ✦ made of stainless steel
- ✦ cold zone:
 - perfect for deep frying breaded dishes
 - prevents food remains burning on the tank's bottom under the heater (extended frying fats potlife)
- ✦ rotatable heater for easy tank cleaning
- ✦ high chimney to prevent getting frying fat into the appliance's interior
- ✦ embossed top plate – easy and comfortable cleaning
- ✦ drain valve and oil container located in the base, under the tank
- ✦ pre-filtering of frying fats through the filter on the tank
- ✦ smooth temperature adjustment
- ✦ additional thermal protection against frying fat overheating
- ✦ aluminium door handle
- ✦ hair-joint connection system – perfectly smooth connection of units standing next to each other

OPTIONAL:

- ✦ GY7V001 left end plate
- ✦ GY7V002 right end plate



GF1110-040EV+S03



GF1210-040EV+S03



GF1210-080EV+S05

TECHNICAL DATA:

Model	GF1110-040EV+S03	GF1210-040EV+S03	GF1210-080EV+S05
Number of tanks x capacity	1 x 17L	2 x 8L	2 x 17L
Width [mm]	400	400	800
Depth [mm]	730		
Working height / total height [mm]	850 / 1040		
Tank dimensions [mm]	310 x 345	140 x 345	310 x 345
Temperature adjustment range [°C]	94 ÷ 190		
Power supply; type [V/Hz]	400/50; 3N+PE		
Total power [kW]	16,5	14	33

