GAS FRYER

LINE 700



Art.-Nr. 329209 / EAN 4064801002768 / Preis gemäß Preisliste Art.-Nr. 329210 / EAN 4064801002775 / 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)
- atank capacity 8 or 13 L
- high chimney to prevent getting frying fat into the appliance's interior
- new embossed top plate easy and comfortable cleaning
- drain valve and oil container located in the base, under the tank
- pre-filtering frying fats through the filter on the tank
- smooth temperature adjustment
- additional thermal protection against frying fat overheating
- gas anti-outflow protection
- battery powered piezo-electric igniter
- aluminium door handle
- hair-joint connection system perfectly smooth connection of units standing next to each other

OPTIONAL:

- ♠ GY7V002 right end plate





TECHNICAL DATA:

Model		GF2210-040EV+S03	GF2110-040EV+S03	GF2210-080EV+S05
Number of tanks x capacity		2 x 8L	1 x 13L	2 x 13L
Cold zone		yes	yes	yes
Width	[mm]	400		800
Depth	[mm]	730		
Working height / total height	[mm]	850 / 1040		
Tank dimensions	[mm]	140 x 345	240 x 345	240 x 345
Gas type		G20; G25;G25.3; G2.350; G27; G30/G31		
Gas connection		R 1/2"		
Temperature adjustment range	[°C]	110÷190		
Total power	[kW]	11,6	11,2	22,4



