

## GAS FRYER 2 WELLS 12+12 L DIGITAL CONTROLS

18-10 Stainless Steel structure, 20/10 mm thickness top. Pressed wells sealed into top, generously covered with drain zone. Under cabinet, side walls, bottom in a single radiused piece with insulated hinged doors and heat-resistant chromium-plated handles. Delivered with 1 basket/each well. Electronic circuit board for control and display temperature 0-190°C, melting and 100°C hold function programming, sound alarm.



<i>Control panel</i>	digital	<i>Gas power &lt; 35 kw</i>	Yes
<i>Liter each well</i>	12	<i>Power supply</i>	Gas
<i>Product fitting up</i>	with integrated undercompartment	<i>Productivity</i>	26 kg/h french fries
<i>Well quantity</i>	2	<i>Well type</i>	Max Power - heat exchange pipes

### Technical Data

<i>Working voltage</i>	230V 1N~ / 50Hz	<i>Net Weight</i>	138 kg
<i>Gross Weight</i>	150 kg	<i>Electric Power</i>	0,06 kW
<i>Gas Power</i>	22 kW	<i>Dimensions</i>	100x110x72 cm
<i>Packing</i>	128x106x118 cm		