



Gas fryer 1 basin in "Y" 23 liters, on undercarriage, "DIGIT"

G22/F23CEHA4-S

Descriptions

mm (W x D x H)	400 x 900 x 850/920
kcal/h (gas)	22360
kW	0.03
Voltage	230/1N 50-60Hz
gross Weight (Kg)	108 kg
Volume (m³)	0.69 m ³

Page Catalog : **52-GOLD**

Product details

- Version: with automatic oil filtering.
- Made of AISI 304 stainless steel, deep-drawn "top" (20/10 mm) with overflow area, adjustable stainless steel feet (150/200 mm), waterproof "IPX5".
- Tank dimensions 340x400xh575 mm.
- Quantity of oil in use, min. 21 lit. max. 23 lit.
- 2 chrome steel baskets, dimensions 140x320xh150 mm.
- Y-shaped deep-drawn tank with rounded corners, equipped with a cold zone. Made of AISI 304 stainless steel. Drain tap (ball valve) and tank for oil settling. Stainless steel cover as standard.
- Gas heating, by stainless steel burners placed under the tank, regulation from 120°C to 190°C.
- Programmable digital control panel (5 programs can be stored). Display of cooking time, temperature. Melting Cycle" function slow preheating for animal or vegetable fats.
- Appliances built in compliance with current standards (CE)

The +

ADVANTAGE :

- Y-shaped deep-drawn tank with rounded corners, heating elements outside the tank. Automatic oil filtering, result, 50% longer service life.