



Gas fryer tank 23 lt. S/armG. "Oil filtering" + lift+ auto cook, "DIGIT"

G22/F23CFSA4-AC

Descriptions

mm (W x D x H)	400 x 900 x 850/920
kcal/h (gas)	22355
gross Weight (Kg)	108 kg
Volume (m ³)	0.69 m ³

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Product details

- Version: with automatic oil filtering, automatic basket lifting and AUTO COOK.
- Made of AISI 304 stainless steel, deep-drawn "top" (20/10 mm) with overflow area, adjustable stainless steel feet (150/200mm), 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 life, automatic basket lifting device and "AUTO COOK" function (Allows to cook different batches of the same product by automatically adjusting the cooking time for an optimal result).

PLUS:

Patented solution reducing risks in case of misuse (cooking at low oil level or draining hot oil); easy reset of safety thermostat; ease of use (lower t° on external panels); improved resistance against grease infiltration; reinforced lifting system; predisposed for paper filter and oil drain accessory; automatic load compensation programs.