



FG7113T

13 Litre GAS FRYER.



Unit made of steel throughout
 1.2mm thick pressed top
 Height-adjustable steel feet
 Steel tanks with rounded corners and pressed bottom for ease of cleaning
 Top with anti-drip edges
 Wide cool zone in the bottom for collecting cooking debris
 Chrome-plated cast brass draining tap for oil drainage in the oil collector (fitted with filter) situated in the base
 Heating elements protected by a pull-out chrome-plated grid
 High thermally efficient nickel-plated cast iron burners (approx.1 Kw/l) fitted with electrovalve.

Thermostat temperature control (up to 190°C); fixed setting (230°C) safety thermostat to avoid overheating

Bulbs protected for knock resistance

Features:

1 basket per tank in case of half module

3 baskets on single module (2 half- and one single basket)

1 oil collector for each appliance

General technical data

Dimensions: (mm)

400x700x900

Volume: (m³) **0,5**

Weight: (Kg) **58**

Gas connection

kW **11,5**

UNI ISO 7\1 R 1/2"

Electrical connection

kW **0,1**

Power supply voltage

230V/1 50Hz

