



FG7207MT

8+8 Litre MELTING 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 edge
- 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
- Bulbs protected for knock resistance
- The "melting" versions have precision electronic controls that gradually take the fat to the pre-set temperature guaranteeing high performance and productivity.
- The "melting" system provides for:
 - low temperature drop when introducing the load
 - fast temperature recovery
 - more efficient use and longer life of the oil
- 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) **73**

Gas connection

kW **12**

UNI ISO 7\1 R 1/2"

Electrical connection

kW **0,2**

Power supply voltage

230V/1 50Hz

