



## FG7413MP 13 Litre MELTING GAS FRYER.



- Unit made of steel throughout
- 1.2mm thick pressed top
- Height-adjustable steel feet
- Y-shaped pressed tanks with rounded corners coated with vulcanized silicone paint for better thermal efficiency.
- Wide cool zone in the bottom for collection of cooking debris
- 1-inch diameter oil collector for fast and complete oil drainage without leaving residue on the bottom of the tank
- Steel multigas tubular burners situated under the tank and assisted by electric -actuated gas valve
- Thermal insulation between the tank and the outer casing
- Stainless steel circulator inside the tank (supplied as standard)
- 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: (m<sup>3</sup>) **0,5**

Weight:: (Kg) **68**

**Gas connection**

kW **12**

**UNI ISO 7\1 R 1/2"**

**Electrical connection**

kW **0,1**

Power supply voltage

**230V/1 50Hz**

