



FG9421MP

21 Litre MELTING GAS FRYER.



- Unit made of steel throughout
- 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)

400x900x900H

Volume: (m³) **0,8**

Weight: (Kg) **78**

Gas connection

kW **20**

UNI ISO 7\1 R 1/2"

Electrical connection

kW **0,2**

Power supply voltage

230V/1 50Hz

