

## DEEP FAT FRYERS

### GAS DEEP FAT FRYERS

Made of stainless steel AISI-304 (18/10).  
Cast iron burners. **Tubular type**  
Thermostat temperature control: 60 °C to 195 °C.  
Automatic burner ignition by means of an

electromagnetic valve, with pilot light and thermocouple. Safety thermostat. Drainage tap.

Supplied with 2 small baskets in each well.

**REQUIRES: Electric power for ignition**  
230 V - 1 + N.



	Model	Reference	Wells	Capacity litres	Power		Dimensions m m
					kcal/h	Mj/h	
I	<b>FG9-05</b>	1120820100 LPG 1120820101 NG	1	20	21.000	88	425x900x850
S	<b>FG9-05 S</b>	1120820300 LPG 1120820301 NG	1	20	21.000	88	425x900x620
I	<b>FG9-10</b>	1120821500 LPG 1120821501 NG	2	40	42.000	176	850x900x850

### ELECTRIC DEEP FAT FRYER

Made of stainless steel AISI-304 (18/10).  
Shielded heating elements in stainless steel.  
Pilot light to indicate heating.  
Control by thermostat (60 °C to 195 °C).  
Safety thermostat. Drainage tap.  
Supplied with 2 small baskets in each well:  
315x160x120 mm.

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	Model	Reference	Wells	Capacity litres	Power	Dimensions mm
					kW	
I	<b>FE9-05</b>	1120822500	1	20	18	425x900x850
S	<b>FE9-05 S</b>	1120822700	1	20	18	425x900x620
I	<b>FE9-10</b>	1120824000	2	40	36	850x900x850

I : Free Standing.  
S : Cantilever.