

**GAS FRYER W/ SIGLE TANK**

**700'**

**COOKING SERIE**





The tank of the fruer is made of press and the cornes are rounded which makes it easy to clean.

The stainless steel body makes the device durable and enduring.

The capacity of the tank is 10 liters.

The release valve located under the oil tank enables secure and easy discharging of the oil.

The temperature of the oil is adjustable up to 195 oC.

The basket hanger mechanism ensures the straining of the oil after the frying process.

Gas valves with safety valves provide safe operation.

A thermocouple for flame control is available.

The thickness of the upper panel is 1,5 mm and made of AISI 304 stainless steel.

The body sheets are 1 mm and made of Scotch Brite stainless steel. Pilot valve with safety valve and thermostathave been used.

Can be operated with LPG or natural gas.



G=GAS INLET

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| **MODEL** | **DESCRIPTION** | **DIMENSIONS** | **TOTAL POWER** | **GAS CONSUMPTION** | **WEIGHT** |
| GFP7010 | GAS FRYER | 400X730X850 | 16 kW |  1.217 max. / 0.639 min. |  0.907 max. /0.476 min. | 43 kg net |
| 420X800X1100 Package dimension | G20(m3/h) | G30 (kg/h) | 50 kg Gross weight |



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| **HEADQUARTER** | **FACTORY** |
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