



Fryer with 2x15L Tank and 2 Baskets - F-G7215

Quick Overview

- Surface top manufactured in 1.5 mm thick AISI-304 stainless steel.
- Laser-cut joints, automatic welding and polishing. Hidden screws.
- Well built into the surface top with robotic welding and polishing.
- Cold area in the lower part of the well which helps to preserve the characteristics and quality of the oil used for longer.
- Thermostatic temperature control, between 60 and 200 ° C.
- Safety thermostat in all models.

URL: <https://www.foodequipment.com.au/media/catalog/product/f/-/f-g7215-fryer.jpg>

Description

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- Thermostatic temperature control, between 60 and 200 ° C.
- Safety thermostat in all models.
- Fitted with individual lids for each well.
- Drainage of oil from the well through a mechanical ball valve which is robust, reliable and resistant to high temperatures.
- High power machine that heat up quickly and have a high power - litre ratio (up to 1.00 kW/litre).
- Gas model with three longitudinal heat transfer tubes built into the well.
- High-efficiency Gas burners.
- Flue flush with the rest of the machines thanks to the perfect combustion achieved.
- Number of wells: one of 15 litres capacity

BASKETS PROVIDED:

- 1 large basket (250 x 280 x 100 mm).

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2 Years Parts and Labour + 2 Years Parts only Warranty with Product Registration

Your Shipping Specifications

Net Weight (Kg)	110
Width (mm)	800
Depth (mm)	730
Height (mm)	850
Packing Width (mm)	840
Packing Depth (mm)	822
Packing Height (mm)	1255
Power	50Hz; 230V - 1N; 2A; 0.1 kW