

Gas and Electric Deep Fryers

- Fully moulded top, obtained from a single large stainless steel plate;
- Large capacity shaped cooking pots, with wide vertical expansion zone to avoid depositing of foam during loading;
- Automatic temperature adjustment thermostat up to 190°C;
- Fire-proof safety thermostat (230°C);
- · Oil drain valves;
- · Support for baskets and lids.

Gas models

- Steel tubolar burners outside the tank;
- · Oil drain tap;
- Pilot burner piezo ignition.

Electric models

- Removable and lifting stainless steel armoured heating elements;
- Reached programmed temperature visual indicator;
- · "Powered appliance" indicator light.



Removable and lifting stainless steel armoured heating elements.

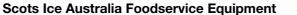


In the gas and electric version, the pressedsteel well with clean lines has external burners/resistors in order to facilitate cleaning.



The tanks have a large spillage well and a cold zone at the bottom to collect food particles and prolong oil life.





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