

FG7113T

13 Litre GAS FRYER



- Unit made of steel throughout
- 1.2mm thick pressed top
- Height-adjustable steel feet
- Steel tanks with rounded corners and pressed bottom for ease of cleaning
- Top with anti-drip edges
- Wide cool zone in the bottom for collecting cooking debris
- Chrome-plated cast brass draining tap for oil drainage in the oil collector (fitted with filter) situated in the base
- Heating elements protected by a pull-out chrome-plated grid
- High thermally efficient nickel-plated cast iron burners (approx. 1 Kw/l) fitted with electrovalve.
- Thermostat temperature control (up to 190°C); fixed setting (230°C) safety thermostat to avoid overheating
- Bulbs protected for knock resistance
- 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) **400x700x900**

Volume: (m³) **0,5**

Weight:: (Kg) **58**

Gas connection

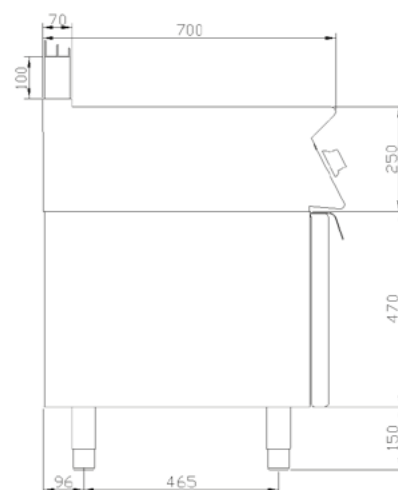
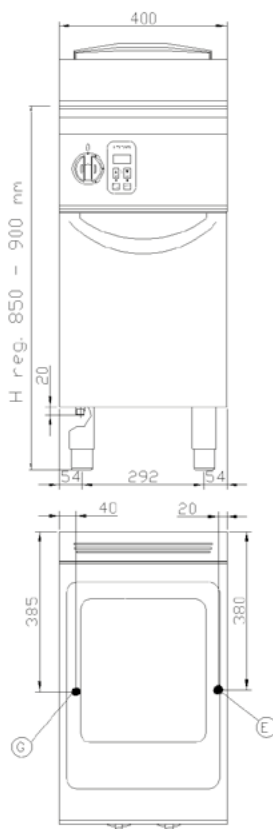
kW **11,5**

UNI ISO 7\1 R 1/2"

Electrical connection

kW **0,1**

Power supply
voltage **230V/1 50 Hz**



- (G) GAS INLET
 (E) ELECTRICAL PLUG
 (A) WATER INLET
 (C) HOT WATER INLET
 (F) COLD WATER INLET
 (S) WATER DRAIN