



Linee automatiche
di frittura e bollitura
Automatic lines for
frying and boiling production

INDUSTRIAL DEEP FRYER MOD. 130 LD (FOR GASTRONOMY)



FEATURES:

- Specific industrial fryer for gastronomy
- Container dimensions
- Exceptional heat exchange on large surface
- Digital thermostat controlled temperature
- Reduced deterioration of oil
- Low CO with high yields
- In practice... a quality and quantity of production never seen before
- With user's manual and electric circuit



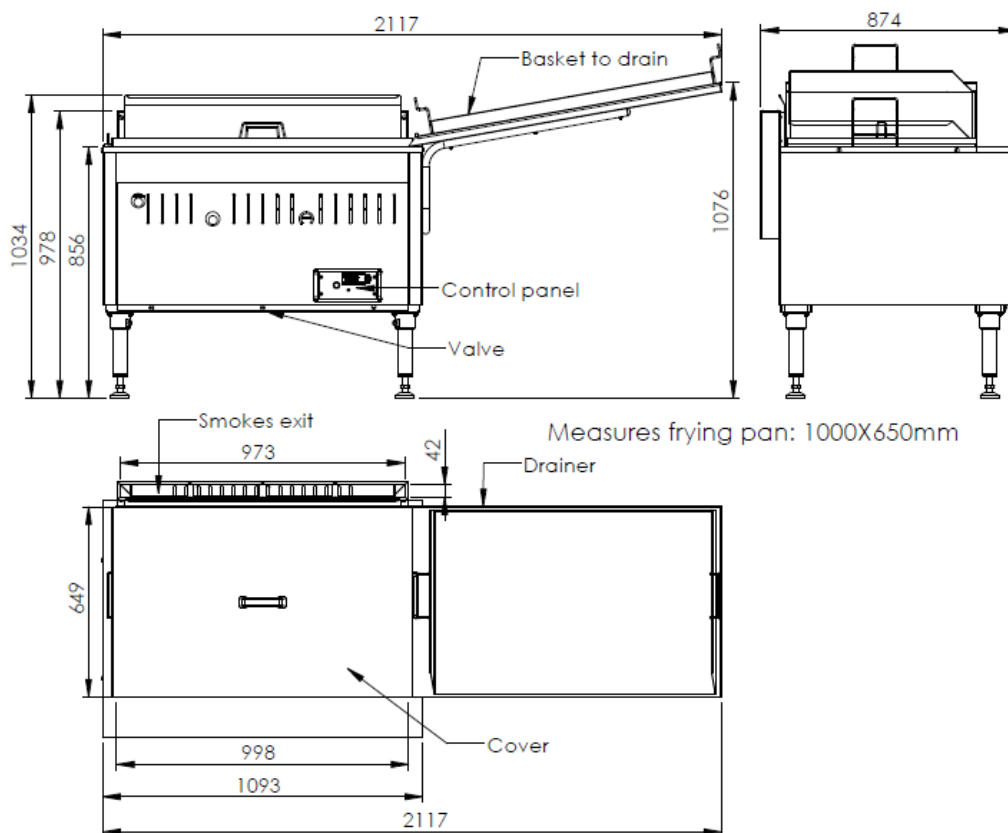


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TECHNICAL FEATURES:

- Encumbrance measures cm 109,3x87,4
- Frying pan measures cm 100x65
- Encumbrance measures with draining board cm 211,7x87,4
- Draining board that you can hook on two sides
- 2 baskets
- About 130 liters of oil
- Modular gas burner by 39000 kCal/h → 45 kW/h
- Power supply 220V 20W
- Gas connection 1/2"
- Digital thermostat control
- Emergency reset thermostat manual
- Removable electrical panel
- Costruction in stainless steel AISI 304
- CE

DIMENSIONS:



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