



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

## **INDUSTRIAL FRYER MOD. 90 LD (FOR GASTRONOMY PRODUCTS)**



### **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 circuits





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### TECHNICAL FEATURES:

- Encumbrance measures cm 79,5x87,5
- Frying pan measures cm 70x65
- Encumbrance measures with draining board cm 152x87,5
- Draining board that you can hook on two sides
- 2 baskets
- About 98 liters of oil
- Modular gas burner by 45.500 kCal/h → 53 kW/h
- Power supply 220V 20W
- Nr. 2 gas connection ½"
- Digital thermostat control
- Emergency reset thermostat manual
- Removable electrical panel
- Costruction in stainless steel AISI 304
- CE

### DIMENSIONS:

