

K7GFE1015

GAS FRYER DOUBLE TANK 15+15 lt. WITH ELECTRONIC CONTROLS -
PERFORMANCE LINE



PRODUCT DESCRIPTION

Stainless steel frame. Athermic thermoset plastic knobs with useful screen printed edges.

Oil heating achieved through **optimized combustion stainless steel burners** equipped with a heat exchanger in the tank. Powerful and quick intervention of the heating elements to prevent the temperature from dropping when the product is poured into the tank.

Two tanks of 15 liters each, equipped with a safety gas valve controlled by an **electronic card with a class J thermocouple**, which allows temperature regulation **up to 190°C**. Safety guaranteed by a thermocouple kept active by the pilot burner flame. Indication on the display of the intervention of the safety thermostat. The **melting** cycle ensures electronic control of the oil heating at programmed intervals both during the oil heating phase (when using a solid fat) and during the temperature maintenance phase. Software that guarantees that the set temperature is reached exactly, avoiding thermal stress to the oil and its oxidation. Display showing the temperature of the oil in the tank in real time. Timer function to alert the user with a buzzer when the pre-set cooking time is reached. Stainless steel tanks with rounded edges sloping towards the drain hole connected to a stainless steel container to collect the oil. Oil drains from the tank via a tap into an internal collection container with a filter.

Standard provided with steel baskets coated with a layer of protective material and stainless steel basin cover.

Standard provided with one stainless steel oil container with filter.

Moulded AISI 304 stainless steel worktop for easy cleaning. Front cover in AISI 304 stainless steel. Cold-formed stainless steel tanks. Laser-cut work top finishing for "head-to-head" matching and binding fastening.

Tested with natural gas or LPG, according to the user's needs.

Height-adjustable stainless steel legs.

Accessories available **on demand**.



TECHNICAL SPECIFICATIONS

Width: 800 mm

Depth: 700 mm

Height: 850 mm

Weight: 95 kg

Volume: 0.80 m³

Electrical power: 0.04 kW

Gas power: 30.00 kW

