

Gas fryers

- Manufactured in stainless steel 18/10 AISI 304.

Seamless welded basin of stainless steel AISI 304 with rounded corners for a simple and hygienic maintenance, equipped with cold zone, (bullet) outlet tap of the tub is served frontally. Delivered with chromed sieve grid of steel wire that retains the impurities to lengthen the quality and the duration of life of the deep-frying oil. Cover executed in stainless steel.

Gas heating. Gas heating through warmth-changers, immersed in the tub, equipped with burners with horizontal flame. Temperature regulation through a thermostatic gas tap between 90°C and 190°C.



G65/F8-4T



Gas fryer 1 basin 8 litres -top-

- Dimensions of the basin 280x300xh230 mm.
- Oil capacity Min. 7 lit. Max. 8 lit.
- Chromed basket, dimensions 230x255xh110 mm.

mm	kcal-h / kW	V	kg	m ³
400x650xh280	5.418 / 6,3	-	25	0,18

G65/F16-7T



Gas fryer 2 basins 8 litres -top-

- Dimensions of the basin 280x300xh230 mm.
- Oil capacity Min. 7 lit. Max. 8 lit.
- Chromed basket, dimensions 230x255xh110 mm.

mm	kcal-h / kW	V	kg	m ³
700x650xh280	10.850 / 12,6	-	47	0,29

MGV45/F



Grill-Panini-Medium, vitroceramic

- Upper plate gridled, underplate flat all in vitroceramic, easy maintenance working surface : 360X270mm.
- Reception tub for liquids in front.
- Fitted with balanced springs on upper part.
- Regulation thermostat from 20° till 200° in 4 min, from 20° till 300°C in 6 min, low energy consumption.
- Chassis in stainless AISI 304.

mm	kW	V	kg	m³
480x510xh230	2,5	230/1	17	0,13

F16E/D



Electric deep fryer 1 tub 16 liter

- Best for frying Muffins, dough-nuts,...
- Tub in stainless steel AISI 304 with cold zone and waste tap, ground gridlle.
- Oil capacity minimum 14 liter and maximum 16ltr.
- Temperature regulation 50 till 190c.
- Sold with 1 basket 475X245Xh80mm, 2 athermic handles.
- Body in stainless steel, fitted with 2 handles athermic.

mm	kW	V	kg	m³
540x450xh370	9	400-230/3	14,5	0,18

F10TR



Electric deep fryer table model basin 10 litres

- Basket 230x295xh105 mm.
- With Secured front tap.
- Basin with cooling area and drain faucet.
- Removable heating section for cleaning.
- Delivered with protective thermostat.
- Designed in stainless AISI 304.

mm	kW	V	kg	m³
250x520xh380	4,5	400-230/3	10	0,11

LGV62/F



Grill-Panini-Large- vitroceramic

- Upper plate gridled, underplate flat all in vitroceramic, easy maintenance working surface: 558X270mm.
- Take-up blade on front.
- Constructed with spring system for balancing of upper section.
- 2 Thermostats for temperature regulation up to 300°C from 20° tot 200° in 4 minutes, van 20° to 300° in 6 minutes).
- Structure in stainless steel AISI 304.

mm	kW	V	kg	m³
680x505xh230	3	230/1	26	0,18

F30E/D



Electric deep fryer 1 tub 30 liter

- Best for frying Muffins, dough-nuts...
- Tub in stainless steel AISI 304 with cold zone and waste tap, Ground gridle.
- Temperature regulation 50 till 190c.
- Oil capacity minimum 27 liter and maximum 30 ltr.
- Sold with 1 basket 585x445Xh80mm, 2 athermic handles.
- Body in stainless steel, fitted with 2 handles athermic.

mm	kW	V	kg	m³
670x650xh370	15	400-230/3	25	0,30

F10+10TR



Electric deep fryer table model 2 basins 10 litres

- Basket 230x295xh105 mm.
- With Secured front tap.
- Basin with cooling area and drain faucet.
- Removable heating section for cleaning.
- Delivered with protective thermostat.
- Designed in stainless AISI 304.

mm	kW	V	kg	m³
510x520xh380	2x4,5	400-230/3	18	0,20



Salt basin

- Manufactured in stainless steel 18/10 AISI 304.
- Basin** in stainless steel AISI 304 18/10 with perforated bottom which allows the abundant deep-frying oil to sink off.
- Equipped with a vault** placed on top with an integrated ceramic resistance. ON/OFF switch.

E65/SF4T



Salt basin for french fries -top-

- Useful dimensions for the basin 325x530xh150 mm.

mm	kW	V	kg	m ³
400x650xh850	1	230/1	22	0,19

Electric frying pan

- Manufactured in stainless steel 18/10 AISI 304.
- Basin** manufacturd in stainless steel aisi 304 of a very strong thickness and with a very high heath conduction. Frontal manual tumbling system.
- Electric heating**, through 3 armoured resistances in stainless steel (uniform cooking throughout the entire cooking surface in the basin). Temperature regulation through thermostat, from 50°C to 300°C.



E65/BRI7T



Tumbling elec. frying pan, stainless steel basin, cap. 30 lit.

- Basis 490x440xh140 mm, surface 21,56 dm².

mm	kW	V	kg	m ³
700x650xh300/400	6,3	400/3*	64	0,29



Gas Fryers

- Manufactured in Stainless/steel 18/10 AISI 304, with adjustable feet in stainless/steel.

Tank "Pressed" in stainless/steel AISI 304 with interior rounded angles for easy maintenance, cold zone, outlet tap (bullet) in the cupboard. Filter in chrome stainless/steel. Lid in stainless/steel. Base with drip tray for decantation.

Tank heated, by integral horizontal gas heat exchanger. Control temperature 90°C to 190°C, by thermostatic valve.

G99/F20-A1



Gas fryer single tank 20 litres on cupboard

- Dimension tank 290x400x270 mm.
- Oil capacity Min.18 lit. Max. 20 lit.
- 1 Wire basket stainless/steel chromed, dim. 270x360x140 mm.

mm	kcal-h / kW	V	kg	m ³
450x900xh850/930	14190 / 16,5	-	87	0,6

G99/F40-A2



Gas fryer twin tanks 2 x 20litres on cupboard

- Dimension tank 290x400x270 mm.
- Oil capacity Min.18 lit. Max. 20 lit.
- 2 Wire baskets in stainless/steel chromed, dim. 270x360x140mm.

mm	kcal-h / kW	V	kg	m ³
900x900xh850/930	28380 / 33	-	120	1,1

F8+8/R



Deep fryer table model, electric, 2 contenants each 8 liter
Basket :200x260xh100 mm

mm	kW	V	kg	m3
570x400xh260	2x3,6	2x230/1	16	0,14

F8V/R



Table deep fryer electric ,1 contenant 8liter
Basket :200x260xh100 mm
Secured front tap

mm	kW	V	kg	m3
290x400xh260	3,6	230/1	10	0,8

F8+8V/R



Deep fryer table model 2 contenants each 8 liter
Basket :200x260xh100 mm
Secured front tap

mm	kW	V	kg	m3
570x400xh260	2x3,6	2x230/1	18	0,14

Deep fryer table

Made in: Fully made of stainlesssteel, contenant in AISI 304, two side handles in athermic material.

Cold zone: Oil is filtered by decantation which allows to bake fish, french fries and doughnuts, low oil consumption, no change in taste and no burning of food rests or waste.

Basket: Strongly made, athermic handle.

Precision: The bulb thermostatic item in stainlesssteel, very precise from 0 till 180°C.

Safety: Equiped with a double secured thermostatic item cuts off if overheating or lack of oil contact microswitch fitted on the removable box.

Easy maintenance: Control box removable, all other items can be washed in dishwasher.



F5/R



Table deep fryer electric, 1 contenant 5 liter
Basket : 138x260xh100 mm

mm	kW	V	kg	m3
225x425xh290	3,2	230V/1	5	0,25

F8/R



Table deep fryer electric , 1 contenant 8 liter
Basket : 200x260xh100 mm

mm	kW	V	kg	m3
290x400xh260	3,6	230V/1	9	0,08