

C2GFG1012

GAS FRYER DOUBLE TANK 12+12 LT. - SOLUTION LINE



PRODUCT DESCRIPTION

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

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

Two tanks of 12 litres each, equipped with a safety gas valve, which allows temperature regulation **between 120°C and 190°C**. Safety guaranteed by a thermocouple kept active by the pilot burner flame and by a safety thermostat with manual reset. Stainless steel tank with rounded edges sloping towards the drain hole.

Oil drains from the tank through a tap.

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

Cabinet suitable for a stainless steel container to collect the oil.

AISI 304 stainless steel worktop with welded AISI 304 stainless steel tank.

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.

Алматы (7273)495-231 Ангарск (3955)60-70-56 Архангельск (8182)63-90-72 Астрахань (8512)99-46-04 Барнаул (3852)73-04-60 Белгород (4722)40-23-64 Благовещенск (4162)22-76-07 Брянск (4832)59-03-52 Владикавказ (8672)28-90-48 Владикавказ (8672)28-90-48 Владикавказ (8672)28-90-48 Волоград (844)278-03-48 Волоград (8472)26-41-59 Воронеж (473)204-51-73 Екатеринбург (343)384-55-89 Иваново (4932)77-34-06 Ижевск (3412)26-03-58 Иркутск (395)279-98-46 Казань (843)206-01-48 Калининград (4012)72-03-81 Калуга (4842)92-23-67 Кемерово (3842)65-04-62 Киров (8332)68-02-04 Коломна (4966)23-41-49 Кострома (4942)77-07-48 Краснодар (861)203-40-90 Красноярск (391)204-63-61 Курск (4712)77-13-04 Курган (3522)50-90-47 Липецк (4742)52-20-81

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Тольятти (8482)63-91-07 Томск (3822)98-41-53 Тула (4872)33-79-87 Тюмень (3452)66-21-18 Ульяновск (8422)24-23-59 Улан-Уда (3012)59-97-51 Уфа (347)229-48-12 Хабаровск (4212)92-98-04 Чебоксары (8352)28-53-07 Челябинск (351)202-03-61 Череповец (8202)49-02-64 Чита (3022)38-34-83 Якутск (4112)23-90-97 Ярославль (4852)69-52-93





Width: 800 mm Depth: 700 mm Height: 850 mm Weight: 67 kg Volume: 0.80 m³ Gas power: 24.00 kW





K7GFG1015

GAS FRYER DOUBLE TANK 15+15 LT. - 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 8-position mechanical thermostatic valve corresponding to 8 temperature levels **from 120°C to 190°C**. Safety guaranteed by a thermocouple kept active by the pilot burner flame. Additional safety thermostat. 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 panel 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.





Width: 800 mm Depth: 700 mm Height: 850 mm Weight: 88 kg Volume: 0.80 m³ Gas power: 30.00 kW





K7GFG1015A

GAS FRYER DOUBLE TANK 15+15 LT. CONTROL BOARD ON TOP - 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 8-position mechanical thermostatic valve corresponding to 8 temperature levels **from 120°C to 190°C**. Safety guaranteed by a thermocouple kept active by the pilot burner flame. Additional safety thermostat. 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 panel 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.





Width: 800 mm Depth: 700 mm Height: 850 mm Weight: 88 kg Volume: 0.80 m³ Gas power: 30.00 kW





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.





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





K7GFG0507

GAS FRYER DOUBLE TANK 7+7 LT. - 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 7 liters each, equipped with 8-position mechanical thermostatic valve corresponding to 8 temperature levels from 120°C to 190°C. Safety guaranteed by a thermocouple kept active by the pilot burner flame. Additional safety thermostat. 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 panel 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.





Width: 400 mm Depth: 700 mm Height: 850 mm Weight: 53 kg **Volume:** 0.45 m³ Gas power: 11.50 kW





K7GFG0507A

GAS FRYER DOUBLE TANK 7+7 It. CONTROL BOARD ON TOP - 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 7 liters each, equipped with 8-position mechanical thermostatic valve corresponding to 8 temperature levels from 120°C to 190°C. Safety guaranteed by a thermocouple kept active by the pilot burner flame. Additional safety thermostat. 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 panel 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.





Width: 400 mm Depth: 700 mm Height: 850 mm Weight: 53 kg Volume: 0.45 m³ Gas power: 11.50 kW





C2GFG0512

GAS FRYER SINGLE TANK 12 LT. - SOLUTION LINE



PRODUCT DESCRIPTION

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

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

One tank of 12 litres, equipped with a safety gas valve, which allows temperature regulation between 120°C and 190°C. Safety guaranteed by a thermocouple kept active by the pilot burner flame and by a safety thermostat with manual reset. Stainless steel tank with rounded edges sloping towards the drain hole.

Oil drains from the tank through a tap.

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

Cabinet suitable for a stainless steel container to collect the oil.

AISI 304 stainless steel worktop with welded AISI 304 stainless steel tank.

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.





Width: 400 mm Depth: 700 mm Height: 850 mm Weight: 40 kg Volume: 0.45 m³ Gas power: 12.00 kW





K7GFG0515

GAS FRYER SINGLE TANK 15 LT. - 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.

One tank of 15 liters, equipped with 8-position mechanical thermostatic valve corresponding to 8 temperature levels from 120°C to 190°C. Safety guaranteed by a thermocouple kept active by the pilot burner flame. Additional safety thermostat.

Stainless steel tank 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 panel in AISI 304 stainless steel. Cold-formed stainless steel tank. 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.





Width: 400 mm Depth: 700 mm Height: 850 mm Weight: 50 kg Volume: 0.45 m³ Gas power: 15.00 kW





K7GFG0515A

GAS FRYER SINGLE TANK 15 lt. CONTROL BOARD ON TOP - 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.

One tank of 15 liters, equipped with 8-position mechanical thermostatic valve corresponding to 8 temperature levels from 120°C to 190°C. Safety guaranteed by a thermocouple kept active by the pilot burner flame. Additional safety thermostat.

Stainless steel tank 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 panel in AISI 304 stainless steel. Cold-formed stainless steel tank. 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.





Width: 400 mm Depth: 700 mm Height: 850 mm Weight: 50 kg Volume: 0.45 m³ Gas power: 15.00 kW





K7GFE0515

GAS FRYER SINGLE TANK 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. **One tanka of 15 liters**, 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 tank 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 tank. 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.





Width: 400 mm Depth: 700 mm Height: 850 mm Weight: 54 kg Volume: 0.45 m³ Gas power: 15.00 kW



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Иваново (4932)77-34-06 Ижевск (3412)26-03-58 Иркутск (395)279-98-46 **К**азань (843)206-01-48 Калининград (4012)72-03-81 Калуга (4842)92-23-67 Кемерово (3842)65-04-62 Киров (8332)68-02-04 Коломна (4966)23-41-49 Кострома (4942)77-07-48 Краснодар (861)203-40-90 Краснодарск (391)204-63-61 Курск (4712)77-13-04 Курган (3522)50-90-47 Липецк (4742)52-20-81

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