

Client	Quantity
Project	Position

**FUN 700** 

Model: F70/40FRGV/1V13/P Cod: MP01292113001

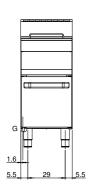


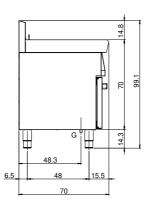
In order to constantly offer the best possible products we reserve the right to make changes on technical specifications without incurring any obligation for equipment previously or subsequently sold.

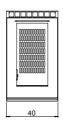


Gas fryer with 1 vat capacity 13 lt. Set up on closed cabinet. Top and tub in AISI 304 stainless steel; covering in AISI 304 stainless steel thickness 8/10; external reinforcements made of anti-corrosion material (aluminised sheet metal); bottoms and internal parts in AISI 430 steel; flue cover in enamelled steel. Drain valve located in the lower neutral compartment. Equipped with drip tray for collection of residual oil included. Oil heated with steel horizontal flame burners with piezoelectric ignition pilot burner. Gas is supplied by means of a thermostatic safety valve with thermocouple. Safety thermostat. Tub capacity 13 lt. Vat dimensions: 280x330x320h. - 1 basket 1/1 with thermoplastic handle, 1 vat cover and 1 vat filter included. Total power 11kW

## **Technical draw**







G: Gas connection 1/2"

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