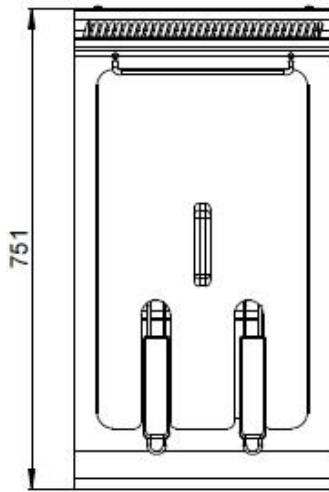
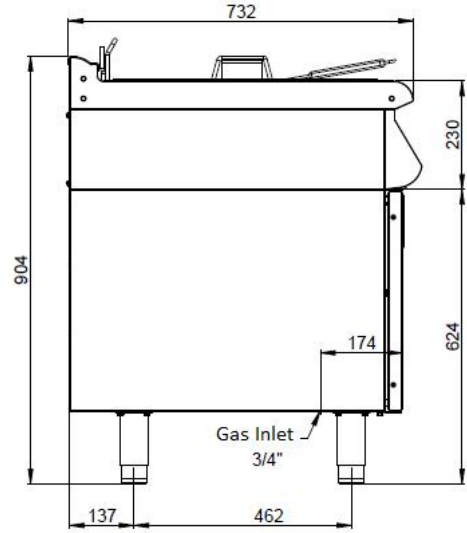
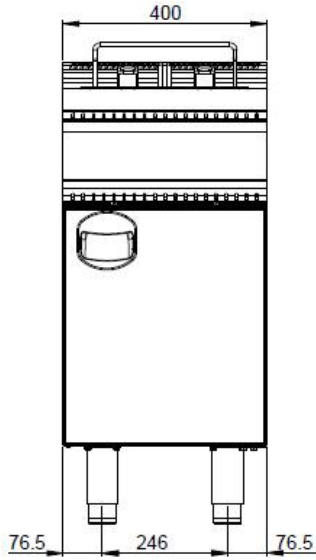


İNOKSAN

7FG10 ½ MODULE GAS FILLED FRYER



GENERAL FEATURES

- Deep Fat Fryer
- Perfect 700 line, 1/2 module, with cabinet,
- Single tank, 2 baskets,
- Manufactured of 18/8 Cr-Ni finished s/s sheet,
- Wire baskets suitable for frying process, coated with tin according to the health conditions and handle with protection against heating,
- Optionally stainless basket,
- Oil well with cold zone for settlement of the burned oil and the sediments,
- 3/4" ball valve underneath for discharging the oil from the well,
- Heat control with multi-step thermostat between 90-185 °C, automatic ignition and pilot flame gas valve stops the delivery of gas in case flame turns off,
- Either LPG or NG (G31, G25, G25.1, G27, G2.350) operated and conversion without any modification,
- Limit safety thermostat stops power supply in case of danger,
- Gas burner of stainless pipe and suitable for operation for all types of gas,
- Adjustable feet of stainless steel pipe, carrier sheet is 2 mm aluminized sheet,
- It is manufactured with cabinet as standart. Cabinet is manufactured from stainless steel. Cabinet doors are with plastic holder.

TECHNICAL SPECIFICATION

| | | |
|---------------------|--------------|--------|
| Total Power | 14 | kW |
| Consumption | 12040 | Kcal/h |
| Oil Capacity | 12 | Lt |
| Potato Capacity | 15 | Kg/h |
| Gas Inlet | 3/4" | inch |
| Palett+Box Measures | 422x772x1006 | WxDxH |