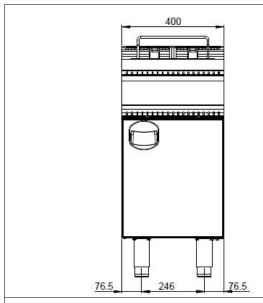
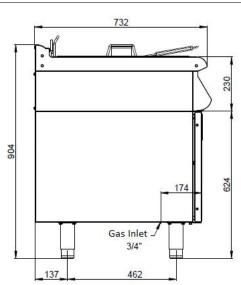
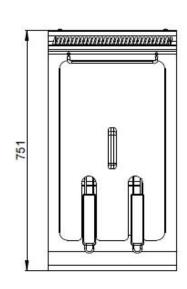


7FG10 1/2 MODULE GAS FILLED FRYER











PAGE 1-2	½ MODULE GAS FILLED FRYER	PR- 7FG10	Revision No : 0		
		İNOKSAN A.Ş.	Revision Date : 12.06.2018		
Organize Sanayi Bölgesi Ormanlar CD. No:5 16159 Nilüfer/BURSA inoksan@inoksan.com.tr T. +90 224 294 74 74 - F. +90 224 243 61 23					



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 stell pipe, carrier sheet is 2 mm aluminized sheet,
- It is manufactured with cabinet as standart. Cabinet is manufactured from stainless stell. Cabinet doors are with plastic holder.

PAGE

TECHNICAL SPECIFICATION

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

E 2-2	½ MODULE GAS FILLED FRYER	PR- 7FG10	Revision No : 0
		İNOKSAN A.Ş.	Revision Date : 12.06.2018
	Organiza Sanavi Bölgesi Orma	Nor CD, No:E 16150 Nilüfor/RI IBSA ingkoon@ingkoon.com tr T +00 224 204 74 74	E +00 224 242 61 22