MARENO
kitchen solutions since 1922

RANGE	CODE	MODEL	FUNCTION
M1 - 70	**MAMC0000590**	**FR78G15A**	**Fryers**

ITEM

Twin pan gas fryer 15+15 litres

LAST UPDATE:

16/1/2025

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kitchen solutions since 1922

RANGE	CODE	MODEL	FUNCTION
M1 - 70	**MAMCO000590**	**FR78G15A**	**Fryers**

ITEM
Twin pan gas fryer 15+15 litres

TECHNICAL SPECIFICATIONS

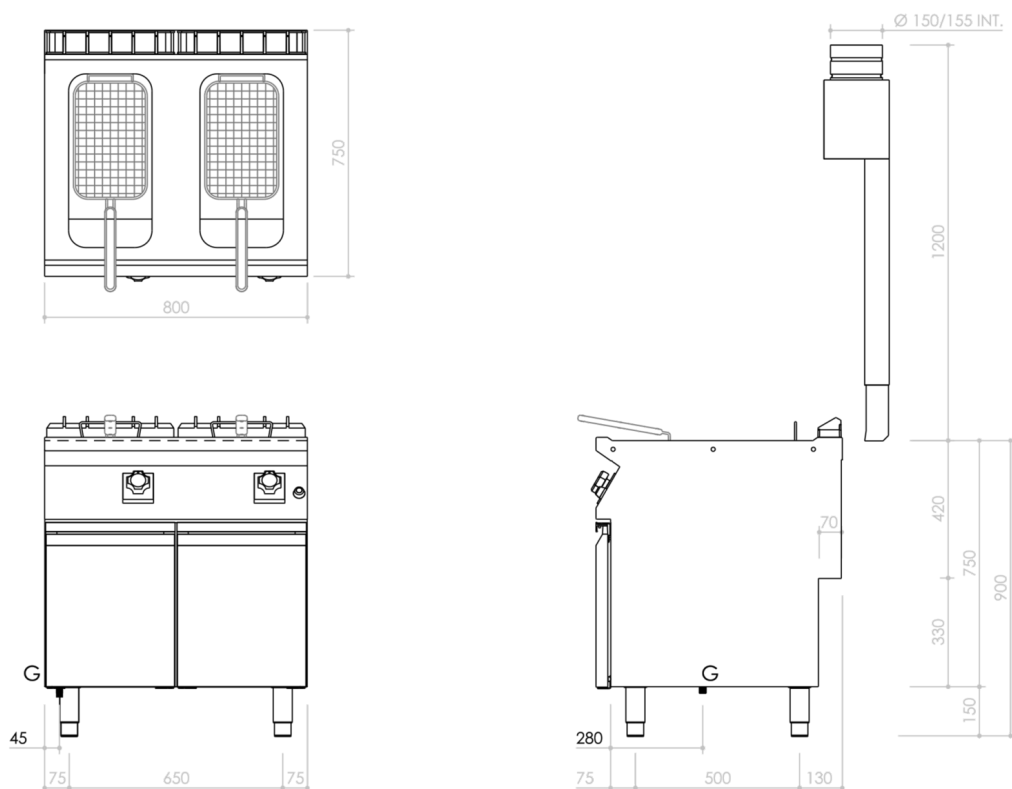|			
WIDTH (mm):	**800**		
DEPTH (mm):	**750**		
HEIGHT (mm):	**900**		
WEIGHT (Kg):	**88**		
VOLUME (m^3):	**0.8**		
GAS POWER (kW):	**28**		
COOKING ZONES N°:	**2**		
COOKING ZONE DETAILS:	**2x 14 kW**		
TANK N°:	**2**	CAPACITY (L):	**2x 15**
TEMP. RANGE (°C):	**90-185**		

DESCRIPTION

Freestanding gas fryer on cabinet base, in AISI 304 stainless steel. 20/10 pressed steel top with anti-spill front edge, designed for flush alignment with hermetic seal supplied. Pressed steel cooking tank in AISI 304, with radiused internal corners. Tank capacity 15+15 litres. Tanks with wide front expansion zone for oil and foam and extended cold zone for collection of food particles. Heating by means of external stainless steel burners with optimized flame distribution. Oil temperature in tank adjustable from 100 to 185 °C. Heat control knob shaped to prevent water infiltration. Heat is adjusted by means of the thermostatic safety valve with thermocouple. Main burner ignition by means of pilot burner. Piezoelectric ignition with waterproof cap on control panel. Manual reset safety thermostat. Removable filter, basket, lid and pipe for supplied drain tap. IPX5 water-resistant rating. Appliance equipped with stainless steel adjustable feet.

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ITEM
Twin pan gas fryer 15+15 litres

INSTALLATION SPECIFICATIONS

(G) Gas Inlet:	Ø1/2"

The data reported in this document is to be considered non-binding. The company reserves the right to make changes at any time, without prior notice.

LAST UPDATE:

16/1/2025