

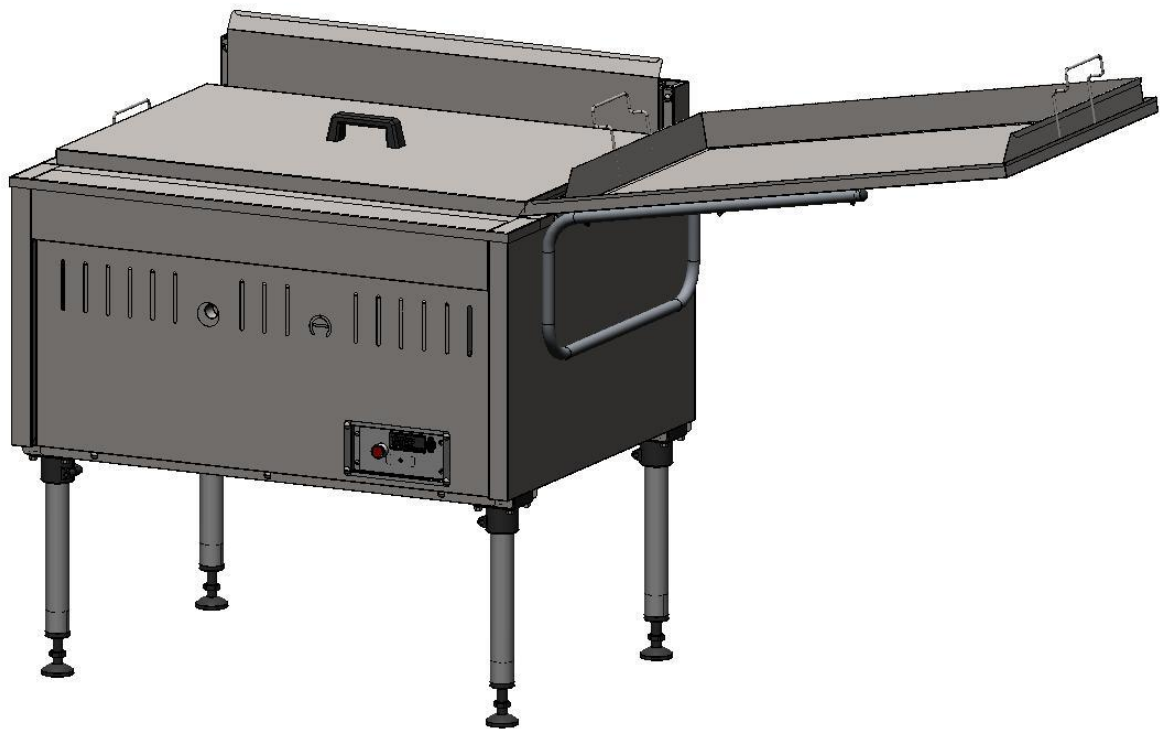


**Linee Automatiche
di Frittura e
Bollitura**
dal 1981

più di 30 anni d'esperienza



INDUSTRIAL DEEP FRYER MOD. 130 LD (FOR GASTRONOMY)



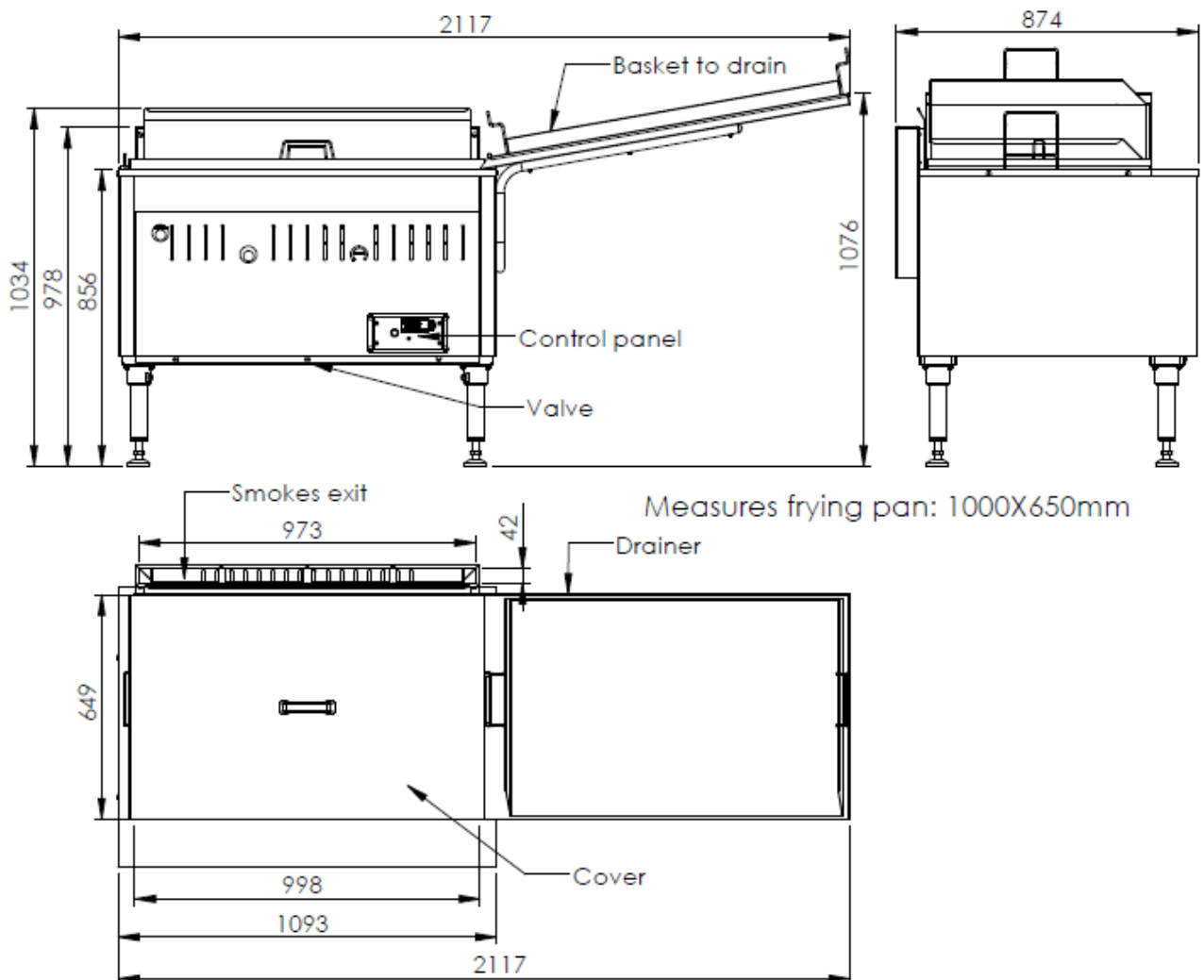
FEATURES:

- Specific industrial fryer for gastronomy
- Container dimensions
- Exceptional heat exchange on large surface
- Digital thermostat controlled temperature
- Reduced deterioration of oil
- Low CO with high yields
- In practice... a quality and quantity of production never seen before
- With user's manual and electric circuits

TECHNICAL FEATURES:

- Encumbrance measures cm 109,3x87,4
- Frying pan measures cm 100x65
- Encumbrance measures with draining board cm 211,7x87,4
- Draining board that you can hook on two sides
- 2 baskets
- About 130 liters of oil
- Gas burner by da 40000 kCal
(two independent burners: one by 16000 kCal and the other by 24000 kCal)
- Power supply 220V 20W
- Gas connection 1/2"
- Digital thermostat control
- Emergency reset thermostat manual
- Removable electrical panel
- Costruction in stainless steel AISI 304
- CE

DIMENSIONI:



PRODUCTIONS:



French fries

55 kg/h



Peanuts

110 kg/h



Gastronomy
product in
general
45 kg/h



Carnival fritters,
sweet in general

70 kg/h



Pellets

55 kg/h