

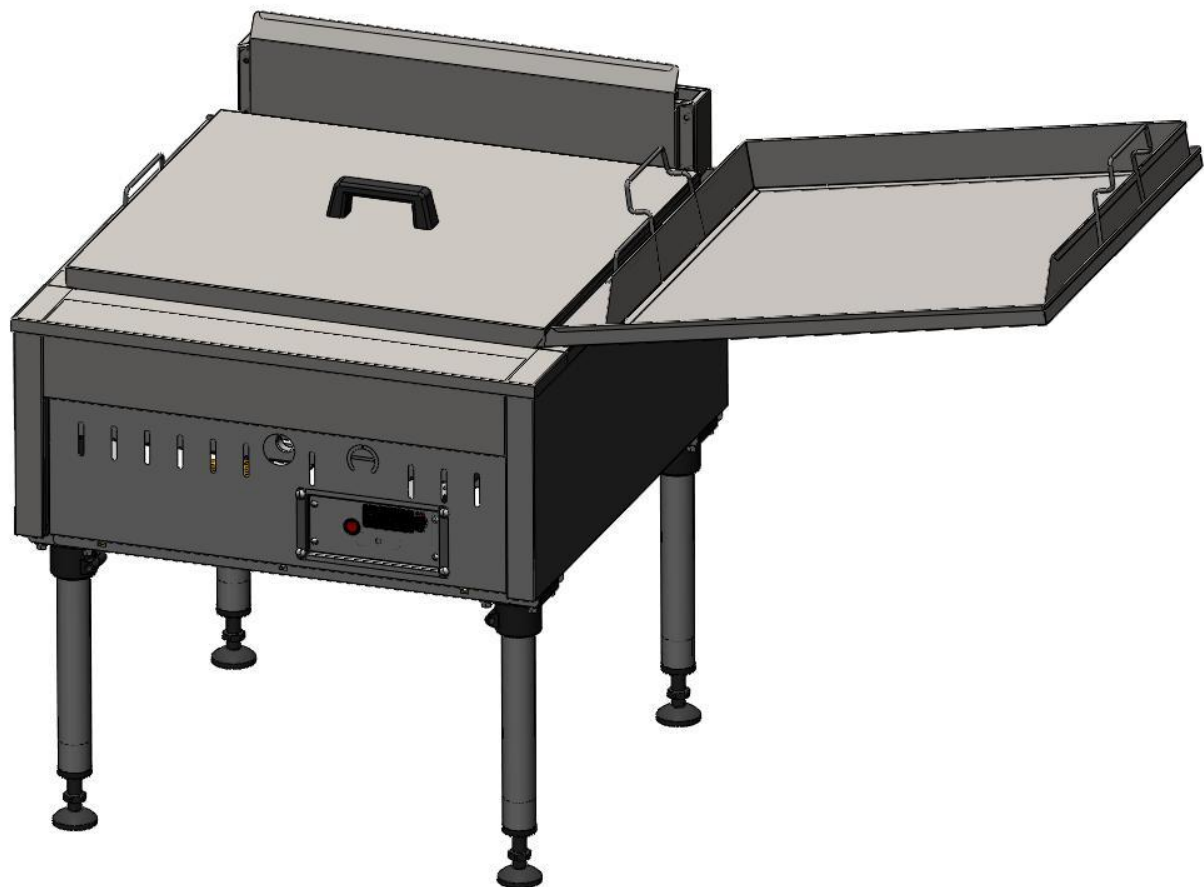


**Linee Automatiche  
di Frittura e  
Bollitura**  
dal 1981

*più di 30 anni d'esperienza*



## **INDUSTRIAL DEEP FRYER MOD. 90 LD (FOR GASTRONOMY)**



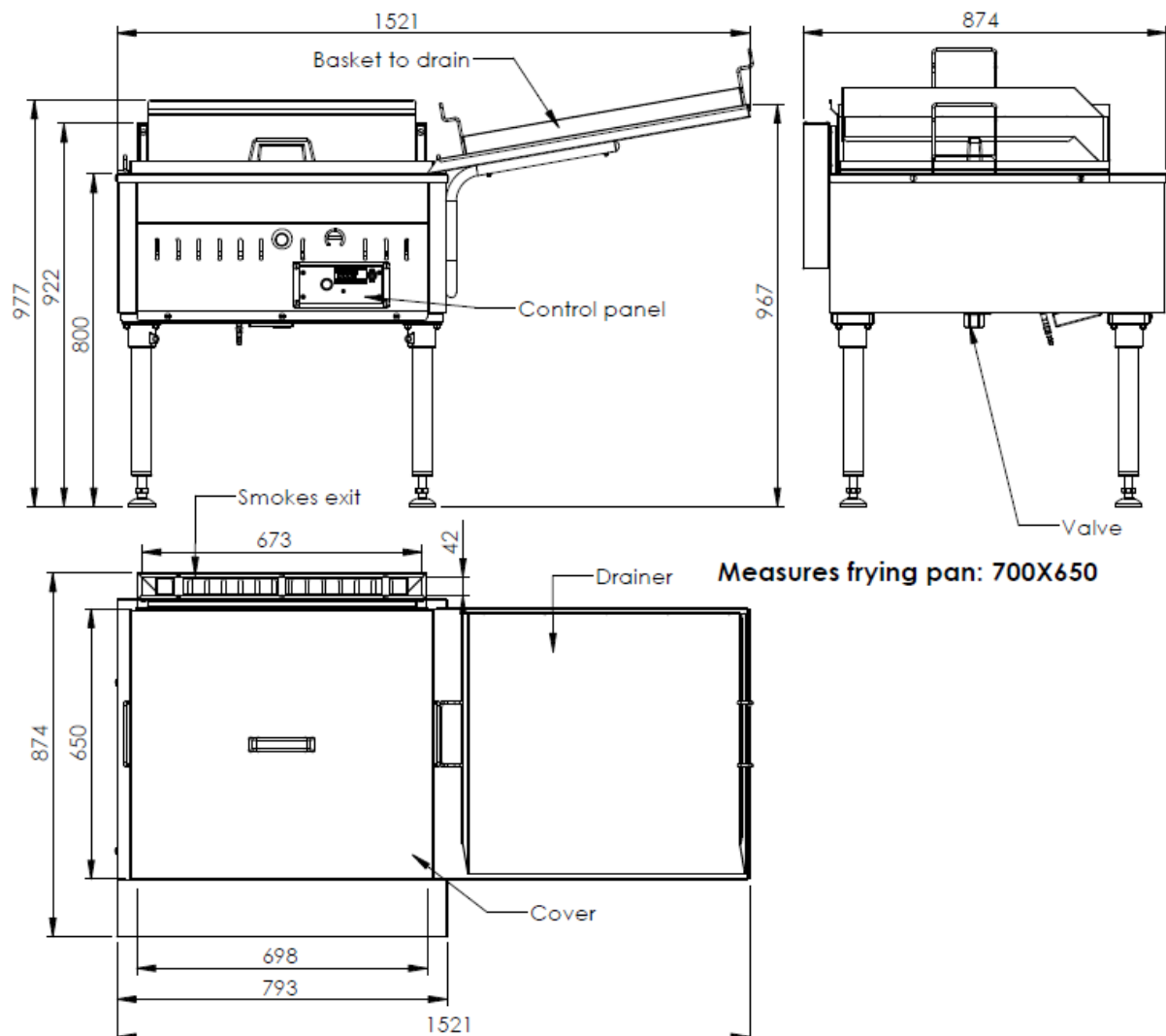
### **FEATURES:**

- 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 circuit

## TECHNICAL FEATURES:

- Encumbrance measures cm 79,5x87,5
- Frying pan measures cm 70x65
- Encumbrance measures with draining board cm 152x87,5
- Draining board that you can hook on two sides
- 2 baskets
- About 98 liters of oil
- Gas burner by 34000 kCal  
(two independent burners: one by 13500 kCal and the other by 20500 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

## DIMENSIONS:



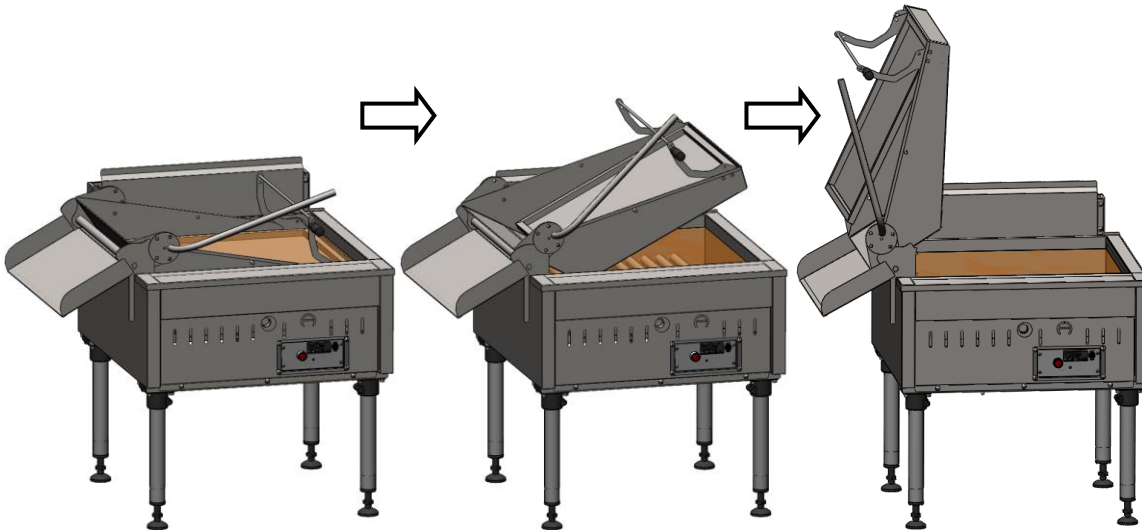
## ACCESSORIES: FOLDING BASKET, LID OF A BASKET (available upon request)

Lid of a basket: using with their basket to keep product.

Folding basket: special for great production of gastronomy, lets you work with little fatigue. Can be with right or left drain.

A first position the basket allows you to drain the product before downloading.

On request, it can be mounted on a door that acts as a lid of a basket to keep the product dive.



## PRODUCTIONS:



French fries

50 kg/h



Peanuts

100 kg/h



Gastronomy  
product in  
general

45 kg/h



Carnival fritters,  
sweet in general

65 kg/h



Pellets

50 kg/h