

GAS DEEP FAT FRYERS

- Deep-drawn basin(s), seamlessly welded into the top
- Controlled by thermostat
- Heating surface gentle on fat at 4.05 W / cm²
- Drained via ball valve
- Safety temperature limiter
- Operation via control knob
- Electric igniter



	FGF 130	FGF 230
Overall dimensions, W x D x H in mm	500 x 850 x 900	800 x 850 x 900
Weight in kg	70	130
Nominal heat load in kW natural gas E, 20 mbar	21	2 x 21
Electrical connection in kW 230 V 1N 50/60 Hz	0.025	0.05
1 basin, 333 x 456 mm	●	
2 basins, 333 x 456 mm each		●
Total capacity in litres per basin	22	2 x 22
Usable capacity in litres	9	2 x 9
Drained via ball valve	●	●
Safety temperature limiter	●	●
Open cupboard underneath	●	●
Hygienic bottom structure H2	●	●
STANDARD ACCESSORY		
Lid for frying basin	1	2
Perforated bottom	1	2
Frying basket, 150 x 368 x 123 mm	2	4
ACCESSORIES		
ZUB 351 Additional large frying basket 120 x 370 x 305 mm made of CrNi steel 1.4301	○	○

* measured with french fries
 ○ = Optional (price on request)

