

HIGH-PERFORMANCE GAS FRYER, 20.5-LITRE V-TANK, FREE STANDING FG21V M940

Ref: 1113.220.019
 Magnus



Body completely in stainless steel.

The V-shaped bowl makes cleaning easier and provides a wider cold zone compared to traditional fryers, resulting in savings of up to 3 liters of oil per week.

Excelente relação kW/l garante alta eficiência e grande produtividade horária (até 31 kg/h).

Upper surface in stainless steel of special thickness with border for the easy draining of liquids.

Oil recipient with filter in stainless steel.

Cast iron burners with horizontal flame. Adjustable temperature between 110-190°C. Stainless steel burners with self-stabilizing flame and safety system that interrupts the gas supply in case the flame extinguishes.

Burners with pilot light and lighter.

Basket in chromed steel with heat insulated handle.

Height-adjustable feet from 150-200 mm.

Supplied with 1 basket (280x455x130 mm).

FEATURES

Dimensions (WDH) 400x900x850/1180 mm

Power 20.5 kW

Vat capacity 20.5 l

Gas consumption (G20) 2.168 m3/h

Gas consumption (G30/31) 1615 / 1592 g/h

Weight 69 kg