

**GAS FRYER 2 BASINS It 20+20 BERTO'S MAXIMA 900
LINE ON CABINET BASE DIM. cm.80x90x90H**



SOLUZIONI FOODSERVICE

Dimensions:

- Width 80 cm
- Depth 80 cm
- Height 90 cm

General Features:

- Power Type: Gas
- Capacity: 2 tanks of 20 litres each
- Worktop and Front Panel Material: AISI 304 stainless steel
- Base: Cabinet

Structure and Design:

- Burners: Made of stainless steel with an oval honeycomb section, ensuring uniform heat distribution.
- Heat Exchangers: Large surface oval section, integrated directly into the tank for rapid and uniform heating.
- Tank: Made of AISI 304 stainless steel with large rounded edges and a cold zone below the burners for decanting residues.
- Worktop: With rounded edges and inclined surface for supporting the baskets, facilitating oil drainage.

Checks and Safety:

- Ignition: Piezoelectric with rubber protection.
- Pilot Flame and Safety Valve: Thermocouple type, ensuring safe control of the fire.
- Temperature Control: Adjustable thermostatic valve from 110 to 190 °C, with sensors inside the tub for precise detection.
- Safety Thermostat: With manual reset to avoid accidental overheating.

Accessories and Features:

- Drain tap: Ball valve, located inside the compartment and controlled by a heat-resistant handle, facilitating oil drainage.

Ideal for professional environments, the fryer guarantees high efficiency and safety, combining robustness and practicality.