



Double gas fryer GF722 monoblock



Product codes:

Reference: 7016A

EAN13: -

UPC: -

Product description:

Main features:

- **Construction:** Made of stainless steel, robust, hygienic, and easy to clean.
- **Capacity:** 8+8 liters, monoblock basins for uniform performance.
- **Control:**
 - Adjustable thermostat from 100 to 190 °C.
 - Integrated safety thermostat to prevent overheating.
- **Maintenance:**
 - Drain valve in each basin for quick and safe emptying.
 - Clean basin system that keeps the oil in optimal condition for longer.
- **Baskets:** 1 stainless steel basket per basin with suspension for draining oil after frying.
- **Gas compatibility:**
 - Factory configured for natural gas (NG).
 - Available for propane/butane (LPG) by requesting specific injectors.

Additional gas specifications:

- **Burners:** 4 burners, each with an individual injector.
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- **Injectors:**

- NG: Drill of 1.70 mm.
- LPG: Drill of 1.10 mm (Reference REP0043130).
- GN Pilot: Drill of 0.35 mm (Reference 100234).
- LPG Pilot: Drill of 0.25 mm (Reference REP0008323).

Technical specifications:

- **Power:** 10+10 kW.
- **Dimensions:** 800x700x900 mm.
- **Capacity:** 8+8 liters.
- **Weight:** 73 kg.
- **Volume:** 0.75 m³.

CE Certification: Complies with European quality and safety standards.

Product features:

Fund: 700mm

Type: Con mueble

Number of Breasts: 2 breasts

Capacity Liters per Tank: 8 Liters

Measure:

Heat: Fryers

Gas-Electric-Induction-Oil: Gas

Product short description:

Double gas fryer, ideal for professional kitchens with high frying demand.

Product gallery:

