



Double Gas Countertop Fryer GF-17H-2



Product codes:

Reference: 1616

EAN13: -

UPC: -

Product description:

Material and Design:

- Made of high-quality **stainless steel** to ensure durability, resistance, and ease of cleaning.
- **Two independent tanks** of 15 liters each, ideal for optimizing the preparation of different foods at the same time.
- Compact **countertop design**, perfect for maximizing space in professional kitchens.

Capacity and Functionality:

- **Total capacity:** 30 liters (15 liters per tank).
- **Adjustable temperature range:** From **50°C to 200°C**, ideal for preparing a wide variety of foods like French fries, chicken, seafood, and more.
- **Independent thermostats:** Allow individual control of each tank, optimizing energy use and adapting to different preparations.

Technical Features:

- **Type of gas:** Compatible with **LPG (Liquefied Petroleum Gas)** or natural gas (specify when ordering).
- **Power:** 4.4 kW per basin (8.8 kW total).
- **Dimensions:** 1050x660x570 mm (packaging: 1070x610x570 mm).
- **Weight:** 48 kg.
- **CE Certification:** Complies with European safety and quality standards.



Additional Features:

- **Flame failure protection:** Safety system that automatically cuts off the gas in case of flame extinguishment.
- **Durable frying baskets** with ergonomic handles for safe handling.
- **Non-slip rubber feet** providing stability during use.
- **Oil drip tray and grid** included for easy cleaning and maintenance.
- **Easy cleaning:** All parts are removable, simplifying daily hygiene in high-turnover environments.

Product Advantages:

- **High capacity:** Perfect for large frying volumes in restaurants and cafeterias.
 - **Versatility:** Ideal for preparing fresh or frozen foods like French fries, chicken, seafood, and more.
 - **Durability:** Robust stainless steel construction, designed for intensive use in professional kitchens.
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- If you want us to change the fryer to Natural Gas before dispatching:

[Change to natural gas fryers GF-17H GF-17H-2 GF-23H](#)

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Product features:

Weight: 48 Kg

Power Watts: 8800W

Type: After-dinner conversation

Number of Breasts: 2 breasts

Capacity Liters per Tank: 15 Liters

Heat: Fryers

Gas-Electric-Induction-Oil: Gas

Product short description:

Professional gas fryer, designed to meet the demands of hospitality and catering environments. With **two 15-liter tanks**, it allows frying large quantities of food simultaneously, ensuring uniform and crispy results. Ideal for restaurants, cafeterias, and fast food businesses, thanks to its robust,



efficient, and easy-to-use design.

Product gallery:

