

# K4GFGS1020E

GAS FRYER DOUBLE TANK 20+20 LT - SOLUTION LINE



## PRODUCT DESCRIPTION

Stainless steel frame. Athermic thermoset plastic knobs with useful screen printed edges.

Oil heating achieved through **optimised combustion stainless steel burners** equipped with heat exchanger in the tank. Powerful and quick intervention of the heating elements to prevent the oil temperature from dropping when the food is poured into the tank.

**Two tanks of 20 litres each**, equipped with a safety gas valve, which allows temperature regulation **between 120°C and 190°C**. Safety guaranteed by a thermocouple kept active by the pilot burner flame and by a safety thermostat with manual reset.

Stainless steel tank with rounded edges sloping towards the drain hole.

Oil drains from the tank through a tap.

**Standard provided** with steel baskets coated with a layer of protective material and stainless steel basin cover.

Cabinet suitable for a stainless steel container to collect the oil.

AISI 304 stainless steel worktop with welded AISI 304 stainless steel tank.

Laser-cut work top finishing for "head-to-head" matching and binding fastening.

Tested with natural gas or LPG, according to the user's needs.

**Height-adjustable** stainless steel legs.

Accessories available **on demand**.



## TECHNICAL SPECIFICATIONS

**Width:** 800 mm  
**Depth:** 900 mm  
**Height:** 850 mm  
**Weight:** 107 kg  
**Volume:** 0.99 m<sup>3</sup>  
**Gas power:** 36.00 kW

