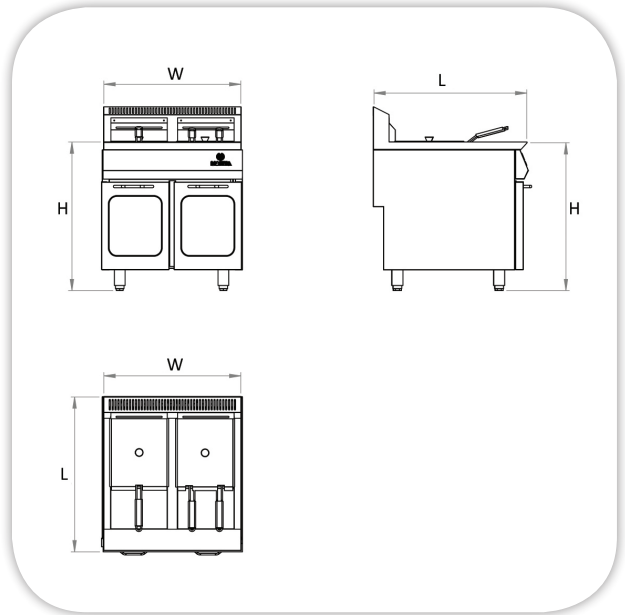
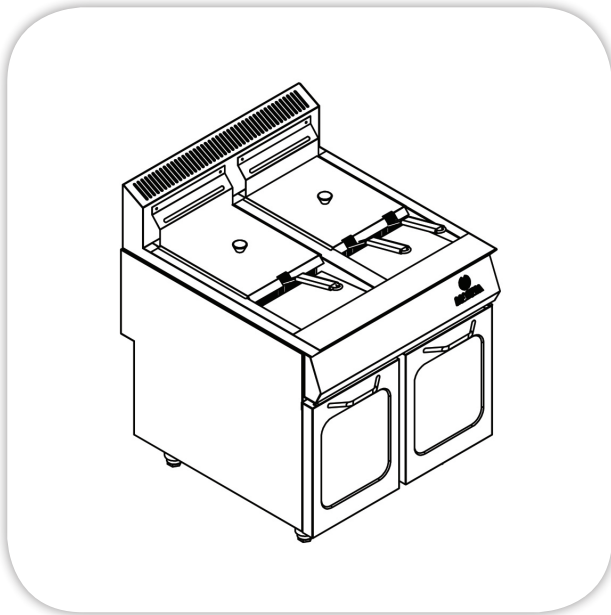


GAS DEEP FAT FRYER

Item:



SPECIFICATIONS: (Heavy Duty)

Body: Stainless steel (304) construction, on cupboard with hinged door.

Basin: fry in tank Stainless steel (304) construction, capacity 18 LT, completed with one basket and one bottom grid, and one drain valve.

Legs: (4) legs, stainless steel, 60 mm diameter, with Adjustable leveling feets.

Control: thermostatically controlled (90:190°C) with over-ride safety thermostat, safety limiter indication, safety pilot, ignition spark, automatic safety shut-off gas valve.

Burner & accessories: heavy duty, high quality.

Available Up-on request: Stainless Steel Drain Tank with strainer.

TECHNICAL DATA:

MODEL	Dimensions (mm)			Gas Power (kW gas)	Net Weight (Kg)
	L	W	H		
MGC01-04-90 GAS DEEP FAT FRYER - One tank-18 lt	400	900	900	27.0	
MGC20-04-90 GAS DEEP FAT FRYER - Two tanks-2x18 lt	800	900	900	54.0	

Masria, In Line with its policy to continually improve its quality, reserves the right to change specs without notice.

+202 44812326/8

masria@masria.com

masriagroup

+201 001609002/10

www.masria.com

masriagr

