

gas-deep fat fryer

Isselbaecher
kitchen equipment GmbH

72/02FRG



gas-deep fat fryer
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Dimensions : 400 x 700 x 900 mm
connection : gas 13,0 kW

1 fry pot 215 x 310 mm (15 l)
piezo-ignition
cold zone
temperature : 100-190°C

Substructure: cabinet with hinged door

accessories :
1 frying basket

execution : stainless steel

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connection : gas 13,0 kW

1 fry pot 215 x 310 mm (15 l)
piezo-ignition
cold zone and melting system
temperature : 100-190°C

Substructure: cabinet with hinged door

accessories :
1 frying basket

execution : stainless steel

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Dimensions : 600 x 700 x 900 mm
connection : gas 19 kW

2 fry pots 135 x 320 mm (10 ltrs.ea.)
piezo-ignition
cold zone
temperature : 100-190°C

Substructure: cabinet with hinged door

accessories :
2 frying baskets

execution : stainless steel

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gas-deep fat fryer
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Dimensions : 800 x 700 x 900 mm
connection : gas 26,0 kW

2 fry pots 215 x 310 mm (15 ltrs ea.)
piezo-ignition
cold zone
temperature : 100-190°C

Substructure: cabinet with hinged door

accessories :
1 big and
2 small frying baskets

execution : stainless steel

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gas-deep fat fryer
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73/02FRGMDimensions : 600 x 700 x 900 mm
connection : gas 19,0 kW2 fry pots 135 x 310 mm (2x10 l)
piezo-ignition
cold zone and melting system
temperature : 100-190°C

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