

Dual Basket Commercial Gas Fryer

This commercial gas fryer features a single tank and two baskets, allowing for simultaneous frying of different food items. It is compatible with both LPG and natural gas fuel sources for operational flexibility.



ADDITIONAL IMAGES



Overview

Professional Commercial Gas Fryer

This high-performance commercial gas fryer is engineered for durability and efficiency in demanding kitchen environments. Constructed with premium stainless steel, it features an Italian control valve and an advanced high-chimney design for smooth smoke exhaust. Equipped with automatic ignition and flameout protection, this unit offers both reliability and safety for high-volume food preparation.

Technical Specifications

Model Number	8QZD-3
Dimensions	390 x 800 x (850+100) mm
Net Weight	60 kg

Performance

Burner Power

15 kW
Power

LPG Pressure	2800 PA
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Construction

Material Composition

Component	Material	Thickness
External Body	430 Stainless Steel	1.0 mm
Oil Cylinder	439 Stainless Steel	1.5 mm

Features

Design Highlights

- Professional high-chimney design for efficient smoke exhaust
- Dual basket configuration for simultaneous frying

Safety & Control

Italian Control Valve, Automatic Ignition, Flameout Protection