

Dual Basket Gas Deep Fryer

This gas deep fryer features a single tank and two baskets for increased frying capacity. Constructed from durable stainless steel, it ensures longevity and ease of cleaning.



Overview

Professional Gas Deep Fryer

This dual basket gas deep fryer is designed for high-performance commercial kitchen environments. It features a robust stainless steel construction with efficient cast iron burners and precise thermostat controls for consistent frying results. Safety is prioritized with integrated flameout protection and temperature sensors, ensuring reliable operation for busy food service establishments.

Performance

Key Performance Metrics

27 L

Oil Capacity

24 Kw/h

Heat Flux

4 pcs

Burners

Technical Details

Gas System

- Gas Type: LPG
- Pressure: 2800Pa (Low Pressure)
- Piezoelectric ignition
- Pilot flames included

Temperature Range

200 °C

Construction

Key Features

Stainless steel body, Flashback ventilation, Temperature sensor, Flameout protection, Adjustable stainless steel feet

Logistics

Shipping Specifications

Metric	Value
Dimensions	51 x 81 x 117 cm
Net Weight	47 kg
Gross Weight	61 kg
Packaging	Strong carton with batten

Support

Warranty

6-12 months for easy broken spare parts