

Dual Basket Gas Deep Fryer

This gas deep fryer features a single tank and two baskets for efficient frying. It is constructed from robust stainless steel and provides consistent cooking temperatures.



Overview

Commercial Gas Deep Fryer

This high-efficiency dual basket gas deep fryer is designed for demanding commercial kitchen environments. Constructed with a durable stainless steel body, it features a 27-liter capacity and precise thermostat controls ranging from 50 to 200 degrees Celsius. With integrated safety systems including flameout protection and internal temperature sensors, this unit ensures consistent, safe, and reliable cooking performance.

Technical Specifications

Tank Capacity	27 L
Heat Flux	9 Kw/h
Gas Type	LPG
Gas Pressure	2800Pa (Low Pressure)
Number of Burners	2
Temperature Range	50-200 °C

Features

Build Quality

- Stainless steel body
- High efficiency cast iron burners
- Galvanized baskets
- Adjustable stainless steel feet

Safety Features

Flameout Protection, Piezoelectric Ignition, Pilot Flames, Internal Temperature Sensor

Logistics & Warranty

Weight

44 kg

Net Weight

58 kg

Gross Weight

Packing Dimensions

55 x 85 x 125 cm

Warranty

6-12 months for easy broken spare parts