



DIMENSIONS (mm)

400W X 920D X 900H

TECHNICAL DATA

Gas Type	Natural or Propane
Total Output (Gas)	Natural - 79.6 MJ/h Propane - 73.5 MJ/h
Cooking Zones:	1
Capacity (L):	23
Temp. Range (°C):	100 - 185
Internal Base Unit Dimensions (mm):	360W X 900D x 400H
AGA Approval Number	7411

SHIPPING DATA

Net Weight (kg):	74
Shipping Weight:	TBA
Shipping Dimensions:	TBA

SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE.

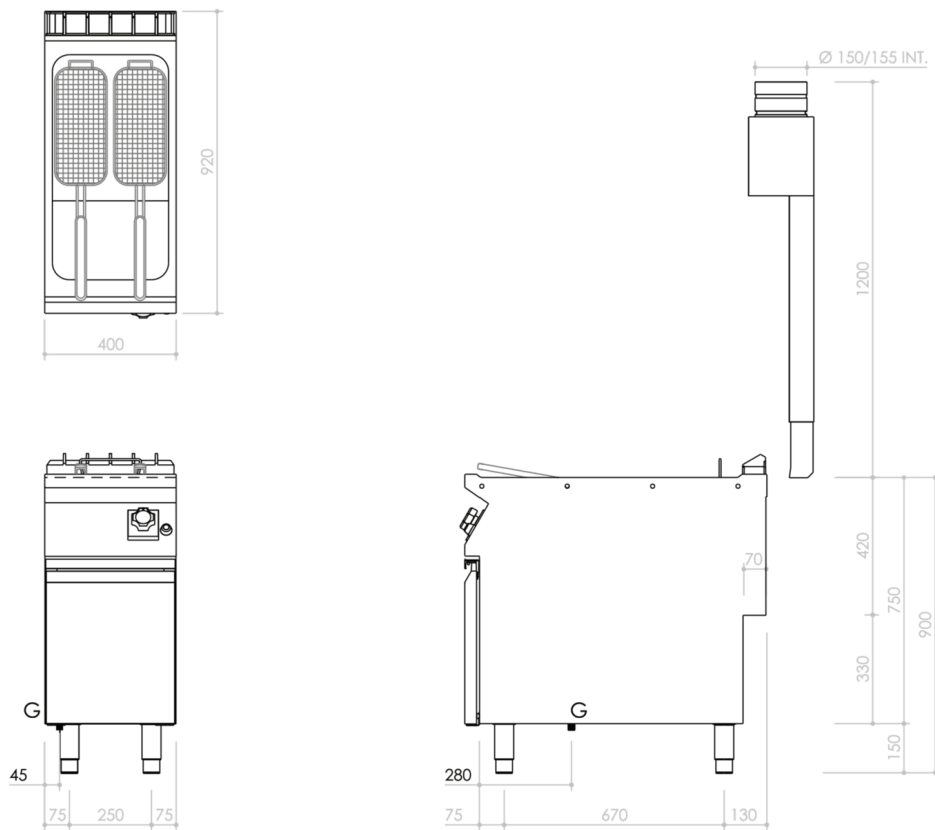
Freestanding gas fryer on cabinet base, in AISI 304 stainless steel. 2 mm gauge flush alignment top. Pressed AISI 304 stainless steel cooking tank, with radiused internal profile. Tank capacity 23 litres. Tank with wide front expansion zone for oil and foam and extended cold zone for collection of food particles. Heating by means of external stainless steel burners with optimized flame distribution. Heat is adjusted by means of the thermostatic safety valve with thermocouple. Main burner ignition by means of pilot burner. Piezoelectric ignition with waterproof cap on control panel. Temperature of oil in tank controlled by mechanical thermostat, with adjustment from 100 to 185 °C. Safety thermostat with manual reset. Removable filter, basket, lid and pipe for supplied drain tap. Appliance equipped with stainless steel adjustable feet.

STANDARD FEATURES

- 2mm thick pressed stainless top
- Modular design
- Enhanced Mareno knob with indicator lights to inform user of machine operating status
- NEW interlocking device & seal supplied with all units
- Space at rear for connection

OPTIONAL FEATURES

- Cabinet Doors
- Castor kit



Disclaimer: The images and line drawings provided are for reference only and may not exactly match the specifications of the equipment.

INSTALLATION SPECIFICATIONS

(G) Gas Connection: $\varnothing 1/2"$