

## GAS FRYER

- European advanced design.
- All stainless steel body structure.
- Adjustable stainless steel feet for stable placement Inclined panel design, elegant appearance.
- Fast heating speed, large oil tank.
- ire tube heating has high heat transfer efficiency, which can prevent bottom sticking and excessive furnace temperature.
- Automatic temperature control, use cluster thermocouple, no power supply.
- Over-temperature protection to ensure safety 230°C.
- The oil drain valve is equipped with a self-locking device to prevent misoperation.
- Set up a permanent flame.
- Equipped with safety system (nonelectric flame out protection device).
- L Line = 900mm , M Line = 750mm (depth)



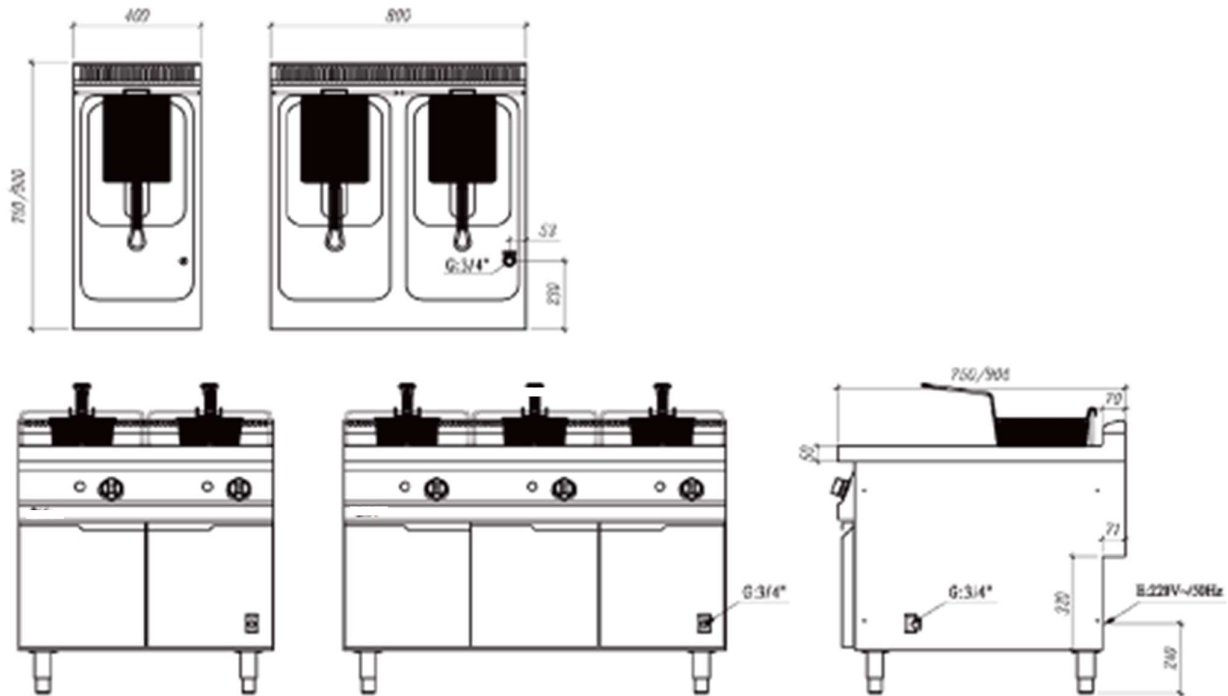
CONSTRUCTION & FEATURES

## TECHNICAL SPECIFICATIONS

NO	NAME	MODEL	DIMMENSION	HEAT LOAD (kW)
<b>S LINE – 750 DEPTH</b>				
1	Gas Fryer 1 Tank	TMG-FR1	400 x 750 x 850	12 kW – 0.025kW/220V/50Hz
2	Gas Fryer 2 Tank	TMG-FR2	800 x 750 x 850	24 kW – 0.025kW/220V/50Hz
3	Gas Fryer 3 Tank	TMG-FR3	1200 x 750 x 850	36 kW – 0.025kW/220V/50Hz
<b>L LINE – 900 DEPTH</b>				
1	Gas Fryer 1 Tank	TLG-FR1	400 x 900 x 850	12 kW – 0.025kW/220V/50Hz
2	Gas Fryer 2 Tank	TLG-FR2	800 x 900 x 850	24 kW – 0.025kW/220V/50Hz
2	Gas Fryer 2 Tank	TLG-FR3	800 x 900 x 850	36 kW – 0.025kW/220V/50Hz

SPECIFICATIONS

TECHNICAL DRAWINGS



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