

Tilting frying pan 900 G80LHK



- ▶ Crucible made from CNS 18/10:
 - ✓ Content: 80 litres
 - ✓ With Water supply tap
 - ✓ Size: W 725 mm x D 585 mm x H 200 mm
 - ✓ Duplex stainless steel base
- ▶ Temperature range: 100 °C to 300 °C
- ▶ Manual Tilting device
- ▶ Material: CNS 18/10
- ▶ Large working area thanks to 900 mm depth

Description

Series 900 - your high-performance professional kitchen solution made of high-quality CNS 18/10, specially developed for large capacities and maximum robustness.
The ideal solution for commercial kitchens - the gas-powered tilting frying pan with 80-litre capacity and manual tilting device guarantees efficient frying and easy handling.

Features

• Gas type:	Natural gas H Liquid gas nozzles (50 mbar) are enclosed
• Pilot flame:	Yes
• Ignition type:	Piezo ignition
• Temperature range:	100 °C to 300 °C
• Content:	80 litre(s)
• Useful content:	72 litre(s)
• Series:	900
• Water connection:	1/2"
• Water supply tap:	Yes
• Material crucible:	CNS 18/10 Duplex base
• Size crucible:	W 725 x D 585 x H 200 mm
• Tilting device:	Manual
• Height-adjustable feet:	Yes
• Height adjustable:	855 mm to 900 mm
• Properties:	Double-layered lid with drip tray at the rear

▶ Continue on the next page

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- Operating mode: Gas
- Connected load gas: 20 kW
- Material: CNS 18/10
- Important information: -
- Size: W 800 x D 900 x H 900 mm
- Weight: 170 kg



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Swivel castors set 900 4S100



- Swivel casters: 4 swivel casters, 2 with brake
- Diameter casters: 100 mm
- Load-bearing capacity max., each: 150 kg
- Material: Polyamide
- Important information: Not designed for lava stone grill
- Size: W 325 x D 355 x H 110 mm

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