TECHNOKITCHEN FABRICATIONS

UPRIGHT GAS FRYER 35 L

ISM-ULGF-1B



STANDARD FEATURES

Single large bowl · LPG · 150,000 BTU/h

- One large 35 L (70 lb) frypot with a 49.5 × 35.5 cm frying area and two fry baskets: the volume for fries, chicken and fish in a busy restaurant or burger kitchen.
- Five cast-iron tube burners of 30,000 BTU/h each, 150,000 BTU/h (44 kW) in total on LPG. The tubes give a large heat-transfer area for even heat across the frypot.
- Thermostat from 93 °C to 204 °C with a temperature probe that answers each load quickly, under a millivolt safety control system.
- A large cold zone and a forward-sloping bottom collect crumbs and sediment below the frying area to protect the oil; the frypot and cold zone wipe clean by hand.
- Stainless-steel frypot, front, door and sides on four casters, so the fryer rolls out for cleaning; 3/4" NPT gas inlet at 10" WC.

PRODUCT SPECIFICATIONS

Dimensions	53 × 84 × 114 cm
Oil capacity	35 L (70 lb)
Frying area	49.5 × 35.5 cm
Burners	5 cast-iron tubes
Total input	150,000 BTU/h · 44 kW
Energy source	LPG (propane)

5 Rue Pleyel, 93200 Saint Denis, France +33 6 50 40 50 00 info@technokitchen.fr www.technokitchen.fr