

# FPG-30

FRYERS

CONFECTIONER'S GAS FRYERS - TOP

Gas confectioner's fryer - 28 liters Tank cm.  
70x38x24h - 1 basket cm. 67x35x8h Sieve  
and lid for tank



Construction - Fabricated using CrNi 18/10 AISI 304 grade Stainless Steel Scotch-Brite Satin polish Finish, incorporating 1 mm thick worktop, rounded edges, chromed details and rear splash back. Model - Professional Confectioner's Gas Fryer. Tank with optimum width and depth for frying sweets, include basket and lids, tank filter with basket support. Burners with Piezoelectric ignition and pilot light, thermostatic and thermocouple safety valves. Front oil drain. Maintenance - All serviceable parts are accessible by the easy removal of front control panel. Fittings - Appliance is supplied with both LPG and Natural Gas conversion jets and adjustable feet.



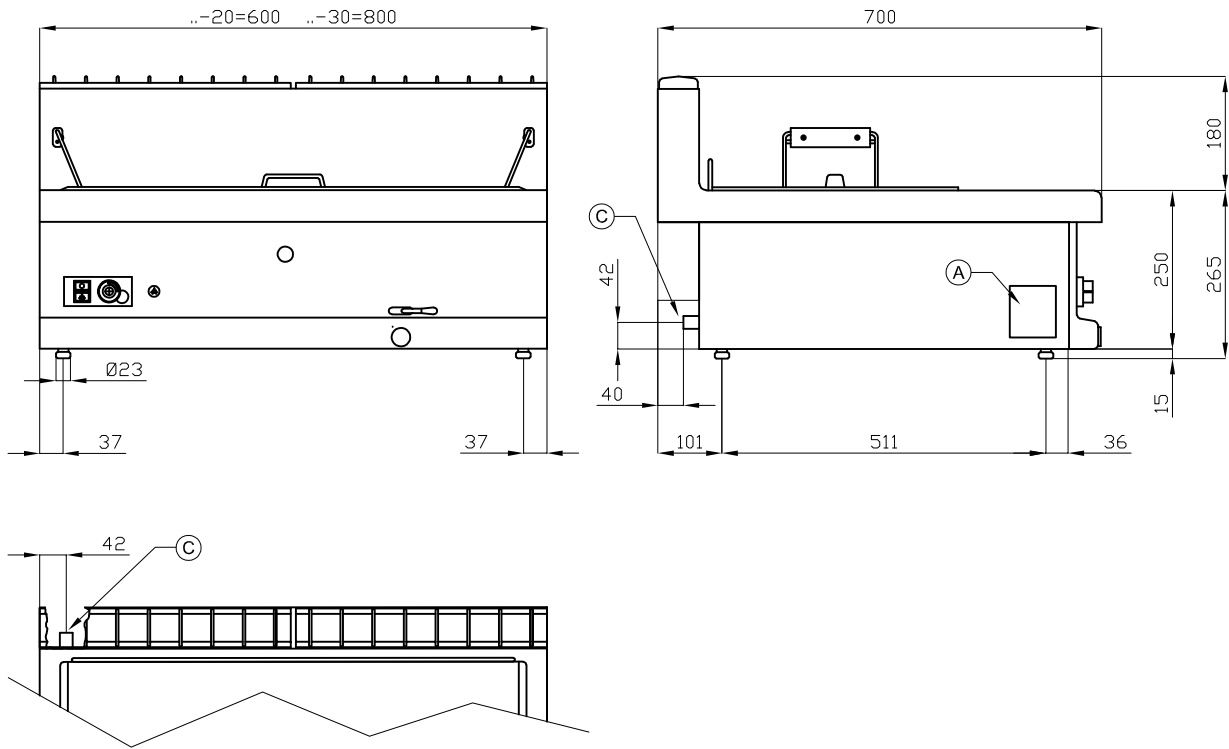
ITALIAN CULINARY ART

The pictures are purely representative. The manufacturer reserves the right to modify the technical data and models without previous notice.

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A	Data plate	C	Gas connection	ISO 7-1 1/2" M
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MODEL: FPG-30  
 DIMENSIONS: cm. 80x 70x 25h  
 GAS POWER: 16,5 kW / 14.190 kcal/h  
 GAS TYPE: Natural Gas / LPG



kg: 57  
 m<sup>3</sup>: 0.403  
 mm: 830x770x630

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