

AG1101

AROX Deep Fryers

Gas – Free Standing



Features

This series is designed with maximum modularity in mind, solving all problems of space and makes it possible to solve each individual's needs.

Gas and electric models are available with one or two basins with different capacity.

Easy to clean.

All fryers allow a maximum oil temperature of 190°C. A safety thermostat shuts the equipment off in the case that the oil temperature exceed the fixed value of 230°C.

Tube bundle inside the tank is directly in contact with oil.

Every machine of 700mm depth can be combined and lined up with those of 900mm depth because of its similar back profiles.

Specifications

Dimensions	Millimeters (mm)
Width	400
Depth	700
Height	850
Capacity	1 x 17 litres
Gas Rating	16.5 kw
Voltage	220V / 1ø / 50Hz
Net / Gross Wt	48 / 58 kg

Continuing research results in steady improvements; therefore, these specifications are subject to change without prior notice. Images for reference only; actual products may vary.