

Family
COOKING EQUIPMENT STAR 70

Section
GAS DEEP FAT FRYERS

Model
NF78G15

Code
CR0599140

15+15 LITRE TWO WELL GAS FRYER.

Two well gas fryer, constructed in AISI 304 stainless steel. 15/10 thick top, designed for back-to-back alignment. Pressed cooking wells in AISI 304 stainless steel, with radiused internal corners. 15+15 litre well capacity. Wells with wide front expansion zone for oil and foam and extended cold zone for collection of food particles. Heating by means of external stainless steel burners with optimized flame distribution. Heat is adjusted by means of the thermostatic safety valve with thermocouple. Main burner ignition by means of pilot burner. Piezoelectric ignition with waterproof cap on control panel. Temperature of oil in well controlled by mechanical thermostat, with adjustment from 100 to 185 °C. Safety thermostat with manual reset. Removable filter, basket, lid and catchment basin for drain tap supplied. Height adjustable feet in stainless steel.



Technical data

Width mm:	800	Internal dim. oven mm:	
Depth mm:	730	Oven capacity:	
Height mm:	870	Oven power kW:	
Weight kg.:	88.00	Qty heating zones:	14 + 14 kW
Volume m ³ :	0.80	Plate dim. mm:	
Power supply:		Dim. heating zone mm:	
Gas power kW:	28.00	Qty tank:	2
Electric power kW:		Tank dim. mm:	
		Tank capacity l:	15 + 15

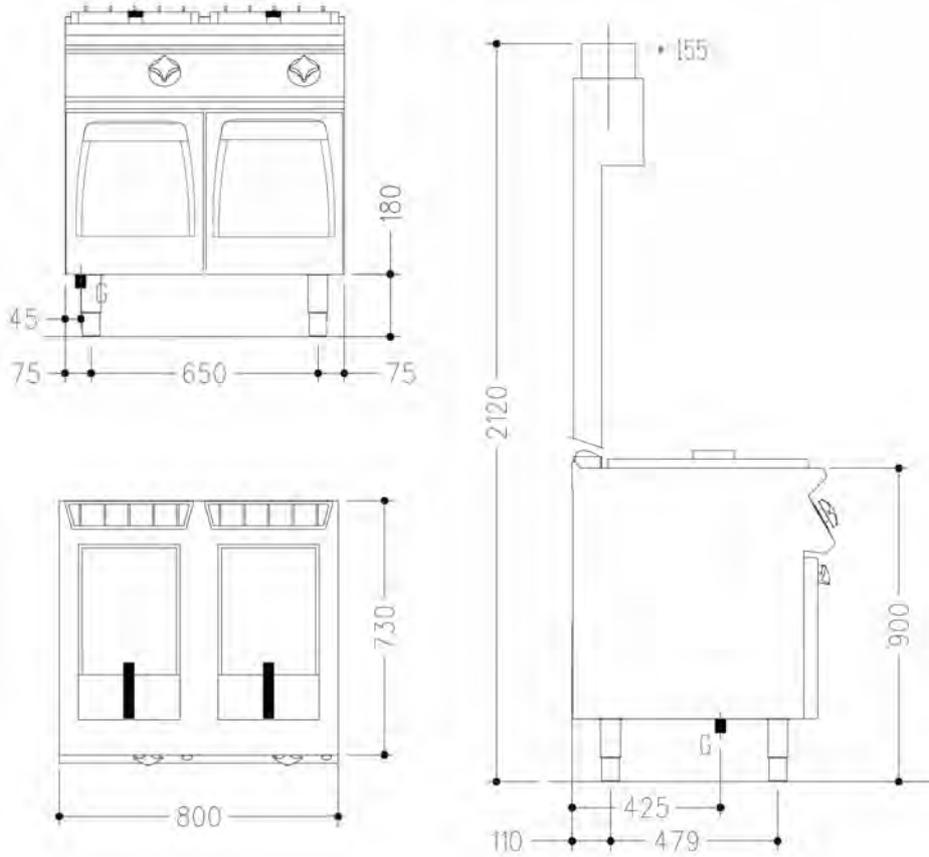
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Legend

(E) Socket 1:

(E) Socket 2:

(G) Gas: Ø1/2"- H=200mm

(AD) Softened water:

(AF) Cold water:

(AC) Hot water:

(S) Draining:

(FR) In e out freon:

(V) Steam: