

Tilting frying pan G80LHK



- ▶ Pan made of CNS
- ✓ Contents: 80 litres
- ✓ Water intake fitting



- ▶ Temperature range: 100 °C to 300 °C
- ▶ Gas heating by tube burner made of stainless steel
- ▶ Safety system with thermo element



- ▶ Manual tilt device

Description

Gas tilting frying pan G80LHK, 70-litre capacity, 798 mm pan width, 22 kW, piezo ignition, safety system with thermocouple. Water connection, manual tilting mechanism, up to 300 °C. For commercial kitchens with medium to high braising volumes using gas.

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:	70 litre(s)
• Series:	-
• Water connection:	12 mm
• Water supply tap:	Yes
• Material crucible:	Chrome-nickel steel
• Size crucible:	W 798 x D 570 x H 200 mm
• Tilting device:	Manual
• Height-adjustable feet:	Yes
• Height adjustable:	850 mm to 910 mm
• Properties:	Gas heater with stainless steel tube burner Safety system with thermal element

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- Operating mode: Gas
- Connected load gas: 22 kW
- Material: CNS 18/10
- Important information: -
- Size: W 900 x D 900 x H 900 mm
- Weight: 162.6 kg

