

Tilting frying pan 700 G51LHK



Description

52-litre useful content, stainless steel duplex base, piezo ignition – this 700 Series gas tilting frying pan covers a wide range of applications: searing, braising, blanching. Hinged lid, water supply tap and manual tilting up to 300 °C. Designed for the demanding commercial kitchen.

Features

• Gas type:	Natural gas H Liquid gas and natural gas L-nozzles are enclosed
• Pilot flame:	No
• Control lamp:	Heat up ON/OFF
• Ignition type:	Piezo ignition
• Protection class:	IPX4
• Power load:	0.05 kW 230 V 50 Hz
• Temperature range:	50 °C to 300 °C
• Content:	60 litre(s)
• Useful content:	52 litre(s)
• Series:	700
• Water connection:	1/2"
• Water supply tap:	Yes
• Material crucible:	Stainless steel Duplex base
• Size crucible:	W 670 x D 400 x H 190 mm

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|---------------------------|---------------------------------------|
| • Tilting device: | Manual |
| • Height-adjustable feet: | Yes |
| • Height adjustable: | 850 mm to 900 mm |
| • Properties: | Hinged lid that can be opened upwards |
| • Operating mode: | Electro / gas |
| • Connected load gas: | 12.5 kW |
| • Material: | CNS 18/10 |
| • Important information: | - |
| • Size: | W 800 x D 750 x H 1,040 mm |
| • Weight: | 109.6 kg |



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Add on Products

Power cleaner F1L



- Order quantity unit: 1 box (6 bottles)
- Designed for: Manual cleaning of heavily soiled surfaces
Grill, oven and combi steamer cleaning (without cleaning system)
Cookers, extractor hoods, tilting frying pans etc.
- Content: 6 x 1 litre

Code-No. 173278
GTIN 4015613773346

Intensive power cleaner F1L



- Order quantity unit: 1 box (6 bottles)

Code-No. 173280
GTIN 4015613773353