F18–94G 90 IPERLOTUS GAS FRYERS

Gas fryer 18 lts. - Bowl cm. 24x51x44h 1 basket cm. 21x45x15h - Lid for tank Production: 15 kg/h (Drip tray excluded, see mod: BF30) (included 1 Head end filler strip mod.TPA-9)



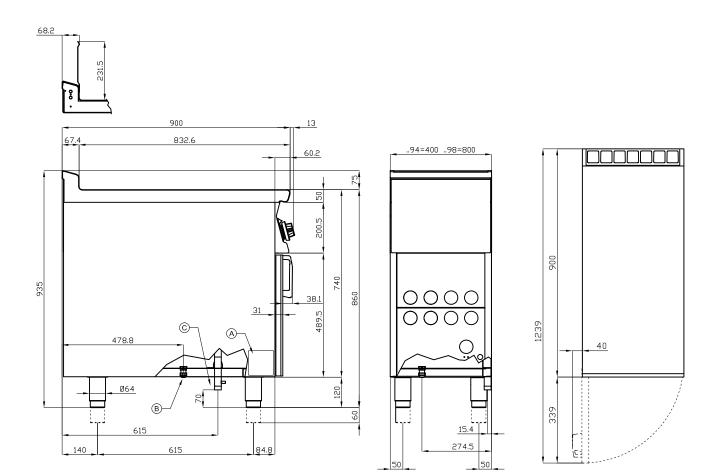
Construction - Fabricated using CrNi 18/10 AISI 304 grade Stainless Steel Scotch-Brite Satin polish Finish, incorporating 2mm thick worktop, rounded edges, chromed details and rear splash back. Knobs with waterproof grades IPX5. Model - Professional Gas Fryer on cabinet. With single or Double tank to include both basket and lids, tank filter with basket support. Burners with electric ignition and pilot light (piezoelectric ignition for F2/8), thermostatic and thermocouple safety valves. 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.

F18–94G 90 IPERLOTUS GAS FRYERS



Α	Data plate		В	Electrical connection	
C	Gas connection	ISO 7-1 3/4" M			

MODEL:	F18-94G
DIMENSIONS:	cm. 40x 90x 90h
GAS POWER:	15 kW / 12.900 kcal/h
GAS TYPE:	Natural Gas / LPG
ELECTRIC POWER:	0,005 kW
VOLTAGE:	230V~
FREQUENCY:	50 Hz



kg: 69 m³: 0.463 mm: 430x970x1110

BUY LOTUS BUY

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