

## MARENO ANF7-4G15

### SINGLE PAN GAS FRYER 15LT

Single-pan gas fryer constructed in AISI 304 stainless steel. Heated by high-performance stable flame torch burners in stainless steel, with pilot flame and safety thermocouple. 15-litre capacity pan with ample cool zone and tilted oil expansion zone. Gas supply controlled by thermostatic valve with temperature adjustment range of 60°C to 190°C. Safety thermostat with manual reset. Supplied with removable filter, basket, lid and fitting for oil drain tap. Height adjustable stainless steel feet.



### STANDARD FEATURES

- Heavy Duty 1.5mm thick pressed tops
- IPX4 water rating
- Flame failure and pilot lights standard
- Interlocking device supplied standard on all units
- Modular design
- Modern appealing look
- Easy to clean

SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE.

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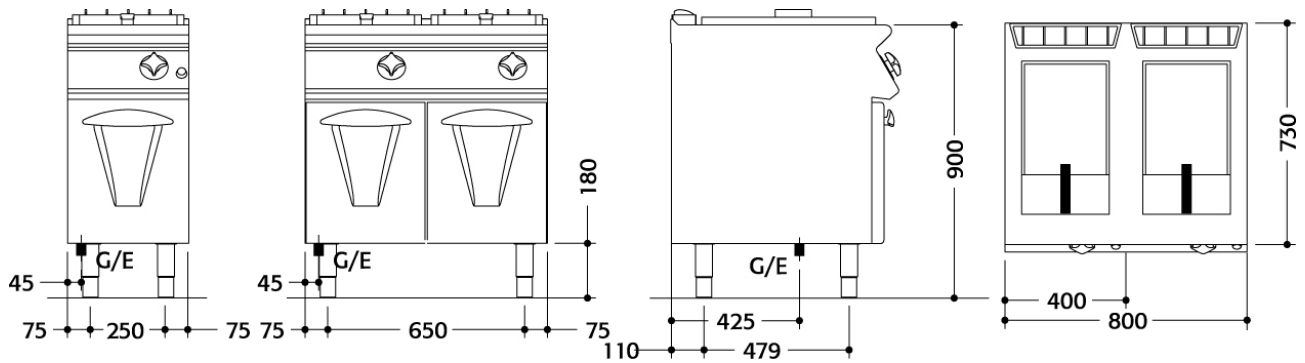
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## DIMENSIONS

External Dimension: 730D x 400W x 850-900H mm

## TECHNICAL DATA

Gas Type	Natural or LP
Total Output (gas)	51mj
Gas Connection	1/2"

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