

Pitco SG14TS Twin Tank Gas Fryer

View Product

Code : SG14TS



52% OFF Sale

£5,000.00

£2,399.99 / exc vat

£2,879.99 / inc vat

Please select gas type

- Natural Gas
- LPG

Notes :

- Please check door entry sizes before ordering.
- Delivery is made to kerbside only.
- Drivers do not unpack or position goods.
- A 25% restocking charge will apply for all returned goods.

Solstice burner technology makes this PitcoSG14TS Twin Tank Gas Fryer one of the most efficient in its class.

Inside the fryer's heat exchange tubes are stainless steel baffles that maximize the transfer of heat from the burner to the oil. Another benefit to this system is that it helps reduce how much heat escapes through the fryer's flue, so the fryer does its part in keeping ambient kitchen temperatures comfortable. The unit's exterior cabinet is built with a stainless steel front, door, and sides. The heavy-duty door is mounted on a 3?16 inch hinge to prevent sagging.

Size

Unit	Height	Width	Depth
Mm	461	155	341
Cm	46.1	15.5	34.1
Inches (approx)	18	6	13

- Two nickel-plated, oblong, wire mesh baskets
- Two nickel-plated tube racks
- One drain extension; one drain line clean-out rod
- Rear gas connection
- Manual gas shutoff
- Two 1 1/4" (3.2 cm) full port drain valves
- Built-in integrated flue deflector
- Removable basket hanger for easy cleaning
- 9" (22.9 cm) adjustable legs
- Cabinet - stainless steel front, door, and sides
- Frying Area Per Side: 7" x 14"
- Capacity: 20-25 lb
- Solstice burner technology
- Power Type : 3449
- Capacity : 20 - 25 lb.