



LLKGT17+17

# Gas Fryers

The Elframo gas fryers are manufactured in Italy to the highest standard. They are made entirely of stainless steel and have large diameter supporting feet.

The stainless steel tank has been specifically designed to allow residual particles to fall into a cool zone to avoid burning and to prolong oil life. The tank is moulded without any welding which allows for quick and easy cleaning. The tank is lapped directly by the burners and crossed by two oversized heat exchangers. With this system, the oil reaches full temperature in only ten to fifteen minutes and the available heat is used to maximum efficiency at the lowest possible cost.

There is also a stainless steel oil collecting bin with removable surface filter and the oil draining tap is positioned just inside the door for easy access. These machines feature an additional safety thermostat with a fixed setting of 220°C.

Anyone who has ever used an Elframo fryer does not want another brand.



[www.pizzapropros.co.uk](http://www.pizzapropros.co.uk)

## Specifications

Model	Dimensions			Basket Size			Oil Capacity	Weight	Output (approx)	Power	Oil Collecting Bin Capacity
	W	D	H	W	D	H					
LLKGT17 Single Pan, Single Basket	400	700	1100	215	375	120	17L	59kg	18kg frozen chips per hour	12kW	21 Litres
LLKGT17+17 Twin Pan, Twin Basket	700	700	1100	215	375	120	17+17L	104kg	36kg frozen chips per hour	12 + 12kW	21+21 Litres
LLKGT35 Single Pan, Twin Basket	700	700	1125	265	365	120	35-46L	84kg	25kg frozen chips per hour	19kW	20 Litres

## Key Features:

- AISI 305 Stainless steel
- Supplied Nat Gas as standard, LPG can be specified
- Safety thermostat fixed at 220°C
- Removable heads
- Simple controls
- Made in Italy



LLKGT35

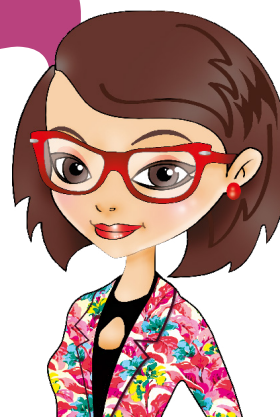


LLKGT17+17



LLKGT17

Built to last for many years.



Elframo products are supplied with 12 months parts and labour warranty.  
Easytouch LCD control panel upgrades are available, at an additional cost.