



GAS FRYER 1X21L

€1,290.00

SKU:

7455.0999

Professional Gas Fryer 1x 21L – Powerful, Efficient, and Built for Intensive Use

This robust 21-liter gas fryer is designed for high performance in professional kitchens. Equipped with three powerful burners and a 24 kW output, it heats up quickly to the desired temperature. The spacious oil tank is ideal for preparing large quantities of fries, snacks, and other fried products. The integrated cold zone prevents food residue from burning, extending the lifespan of the oil and preserving the flavor of your dishes. Its stainless steel housing and oil tank ensure easy cleaning and long-term durability. Comes with two frying baskets with lids, a drain tap, and height-adjustable legs for added convenience. Dimensions: 400x800x1180 mm (WxDxH) – Power: 24 kW – Temperature range: 0/+195°C – Capacity: 1x 21 liters – Frying output: 36 kg/h – Weight: 62 kg.

Key features:

- **21-liter capacity:** ideal for large portions, with a frying output of 36 kg/h
- **Cold zone:** prevents burning of food residue and extends oil lifespan
- **Hygienic design:** stainless steel housing and oil tank for optimal hygiene and durability
- **Practical:** equipped with drain tap and height-adjustable legs for ergonomic use
- **Also available for propane:** propane version available (SKU 7455.0976) for sites without a natural gas connection

A powerful and reliable gas fryer for every professional kitchen – order now and combine performance with efficiency and durability.





EAN code	7435137871804	Brand	COMBISTEEL
Width (mm)	400	Depth (mm)	800
Height (mm)	1180	Gross Weight (kg)	75
Net weight(kg)	62	Accessories included	Conversion kit for sprayers to propane
Particulars	REPLACEMENT OF 7455.0975	Gross Capacity (Ltr)	21-25
Total gas output (kW)	24	Version	Gas
Model tabletop/ freestanding/drop-in	Freestanding	Temperature range (°C)	0-195
Number of burners	3	Number of baskets	2
Size basket WxDxH (mm)	165x336x145	Bake capacity - number of kg / hour	36
Drain Valve	Yes		