

**Family**  
 COOKING STAR 110

**Section**  
 GAS AND ELECTRIC DEEP FAT FRYERS

**Model**  
 NF11C4G10

**Code**  
 CR0850430

### GAS FRYER WITH ONE 10-LITRE TUB

Gas fryer with one tub made of AISI 304 stainless steel. Head-joint top with a 20/10 thickness. AISI 304 stainless steel moulded cooking tub with a rounded internal profile. 10-litre tub. The chamber has a wide front channel for oil expansion and foam and a large cold area for the cooking residue to be collected. Heating occurs by means of stainless steel burners with an optimised flame, placed on the outer part of the chamber. The heating is adjusted via a safety thermostatic valve with a thermocouple. Igniting the main burner via the pilot burner. The oil temperature in the chamber is controlled via a mechanical thermostat that can be set from 100 to 190 °C. Manual-reset safety thermostat. Removable filter, basket, cover and collector for the drain tap supplied. Height adjustable feet made of stainless steel.



#### Technical data

Width mm:	450	Internal dim. oven mm:	
Depth mm:	550	Oven capacity:	
Height mm:	870	Oven power kW:	
Weight kg.:	61.00	Qty heating zones:	9,5 kW
Volume m³:	0.30	Plate dim. mm:	
Power supply:		Dim. heating zone mm:	
Gas power kW:	9.50	Qty tank:	1
Electric power kW:		Tank dim. mm:	
		Tank capacity l:	10

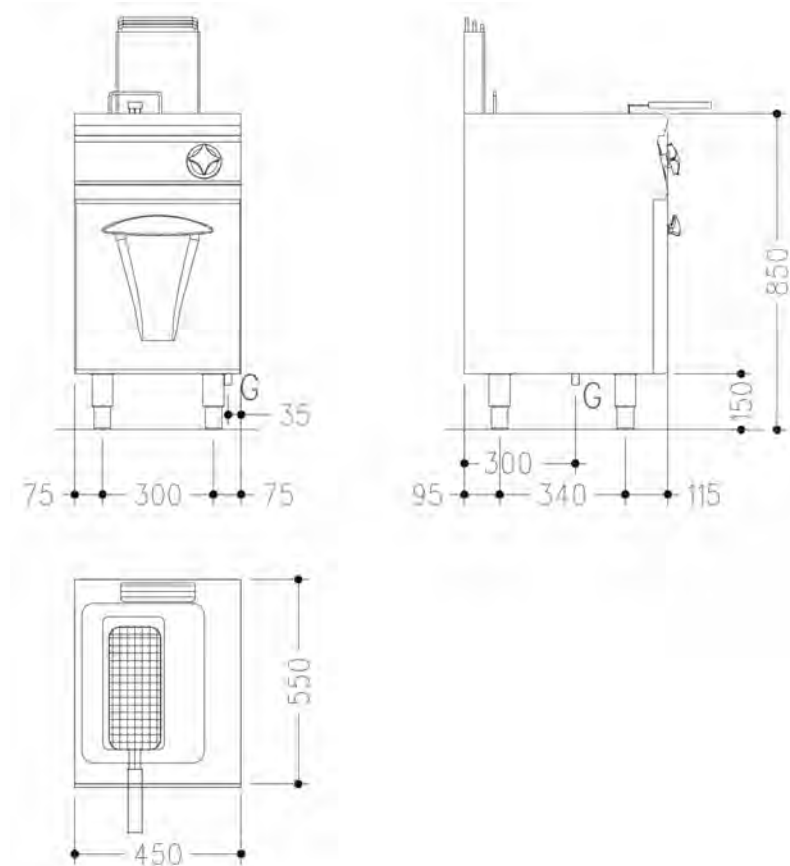
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## GAS FRYER WITH ONE 10-LITRE TUB



### Legend

(E) Socket 1:

(E) Socket 2:

(G) Gas: Ø1/2"-H=200mm

(AD) Softened water:

(AF) Cold water:

(AC) Hot water:

(S) Draining:

(FR) In e out freon:

(V) Steam: