



*we*innovate cooking

KITCHENS

650 SERIE

GAS DEEP FAT FRYERS

Model

OF64G8

Code

CR0854289

General characteristics

The SNACK 650 range by OLIS has been created with a distinctive design for all its equipment, both in the top and single-unit version, with large knobs and an ergonomic shape for the control panels. The wide selection of machines and their high performance make this range the ideal choice for rooms with a limited amount of space that still need efficient machines. The range's modularity allows for endless combinations with installations placed on cabinet bases or tables.

GAS FRYER LT.8



Technical/functional characteristics

The fryers have specific high powers to ensure high quality of the fried product, as it reduces the amount of oil that is absorbed. The specific powers provided are 1 kW/l. These truly are the power levels of largesize professional machines. The sensitivity of the thermostat with bulb positioned in the center of the tank, guarantees maximum temperature control with rapid response times to drops in temperature. Piezoelectric ignition, pilot flame and valve with thermocouple to ensure maximum safety. The temperature can be adjusted from 60 to 190°C.

Technical Data

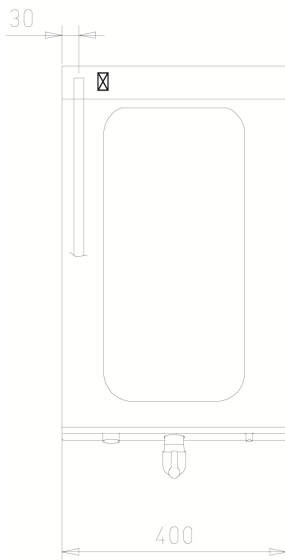
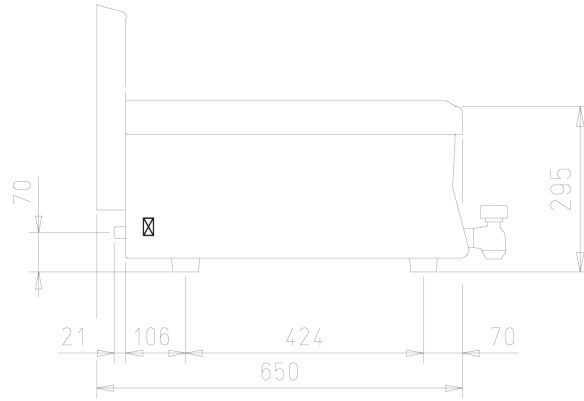
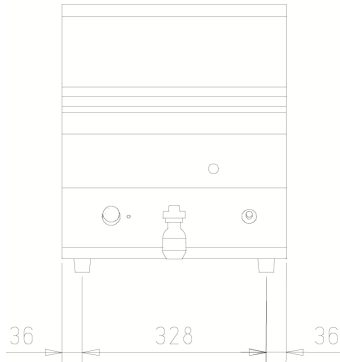
Model	OF64G8
Width (mm)	400,00
Depth (mm)	650,00
Height (mm)	295,00
VOLUME	0,15
WEIGHT	26,00
SUPPLY	GAS
Gas power	7
Electric power	
Internal ovens dimension	
OVEN CAPACITY	
Plate dimensions (mm)	
TANK DIMENSIONS	240x420
Tank capacity (l)	8Lt.

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KEY

- E** power supply
- G** gas connection
- H2O** water inlet
- S** water outlet

Connection	Power	Diameter	Supply
Gas connecton	7	1/2"	
Electric connecton			
Cold water connecton			
Hot water connecton			
Cold soft water connecton			
Drain (∅)			
2° Drain (∅)			