

 **The Baker[®]**

GAS DEEP FRYER TBGF-17L X2



**STAINLESS
STEEL**



**STAINLESS STEEL
DEEP FRYER FOR
QUICK & SIMPLE
FRYING**



**HEAT DISCHARGE AREA TO
DISCHARGE EXCESSIVE HEAT**

**OIL DISCHARGE TAP TO EASILY
REMOVE EXCESSIVE OIL AFTER
USING THE DEEP FRYER**



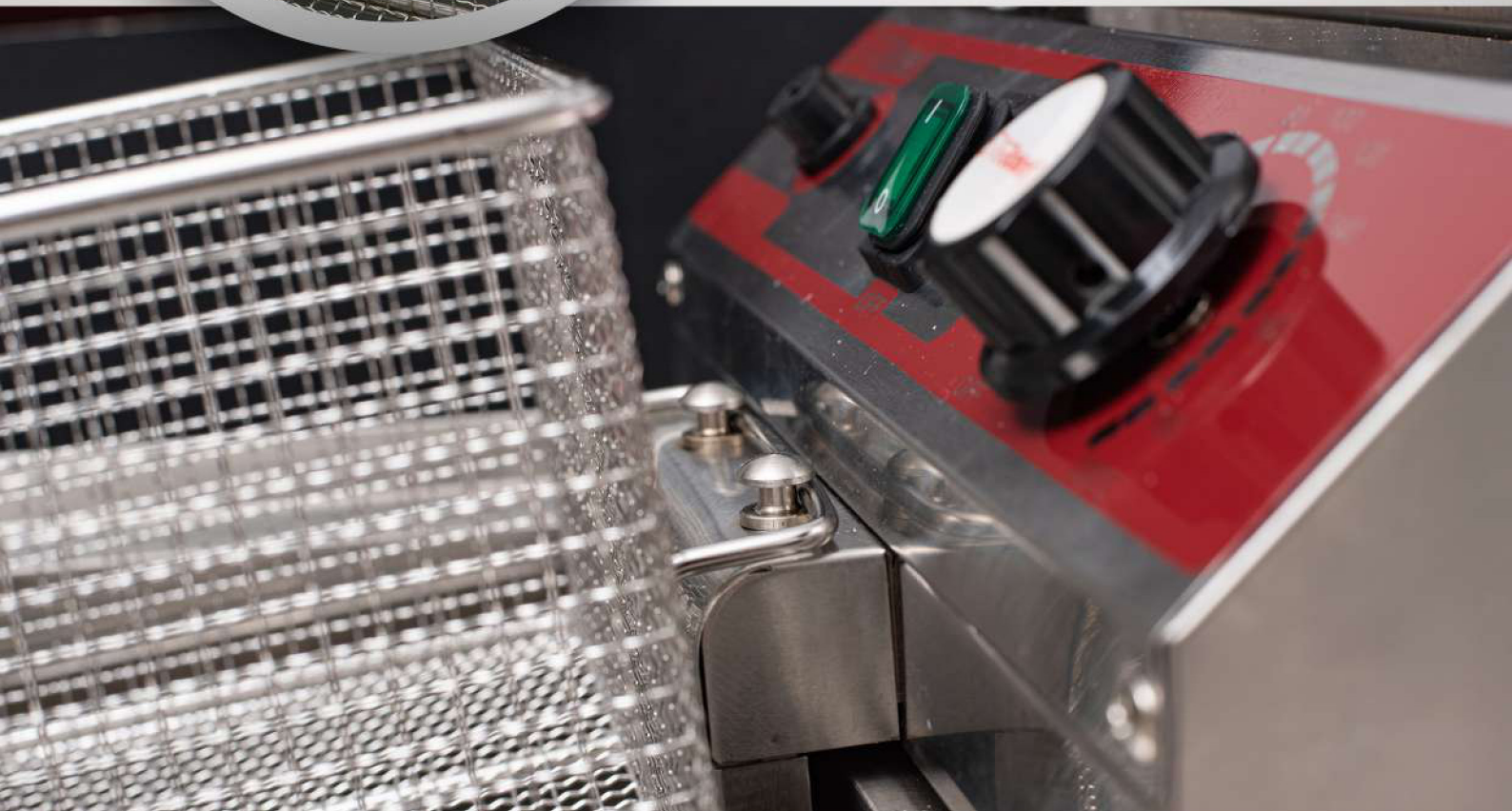
EASY PLUG IN GAS INLET



**HIGH QUALITY
FRY BASKET MADE
FROM STAINLESS STEEL
FOR HYGIENIC PURPOSES.**



**HOOK FOR FRY BASKET
TO FILTER OUT EXCESS
OIL FROM THE FOOD.**

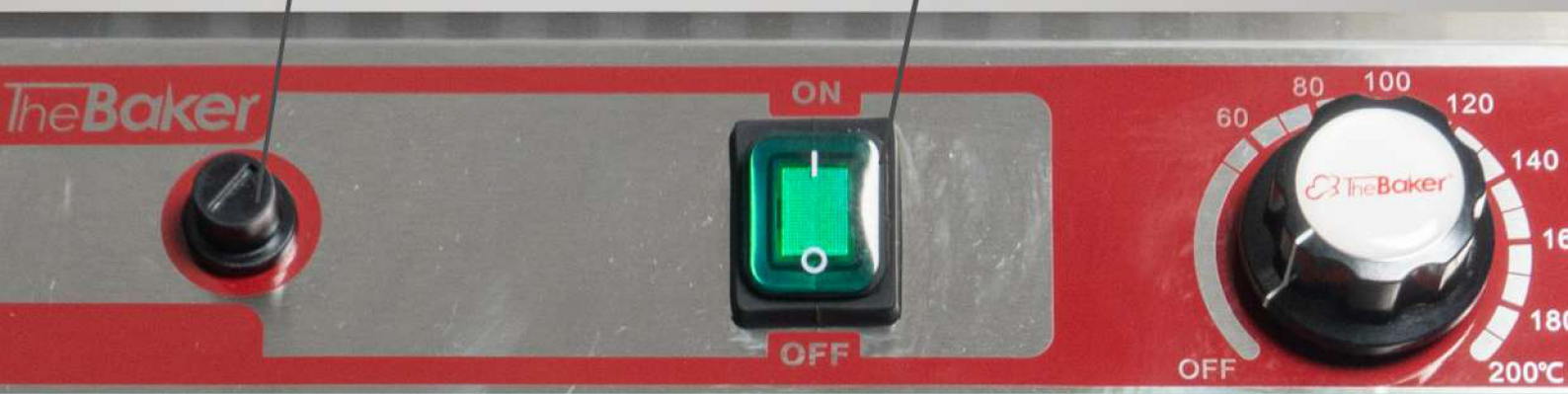


EASY ON/ OFF BUTTON

**TEMPERATURE
CONTROL SWITCH**



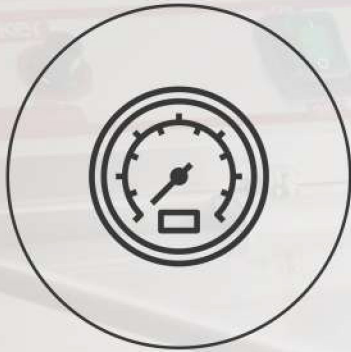
**TEMPERATURE UP TO
200 CELSIUS.**



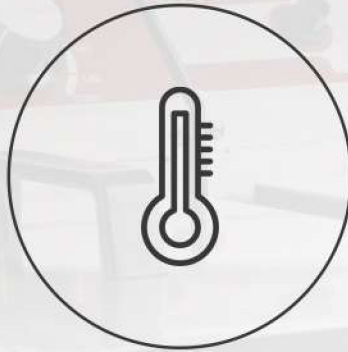
**THICK TRIPLE HEATING
ELEMENTS FOR EVENLY
DISPERSED HEAT.**

**EQUIPPED WITH
TEMPERATURE
GAUGE SO YOU CAN
CUSTOMIZE THE FRYING
CONDITIONS TO SUIT
YOUR COOKING NEEDS.**





PRESSURE:
2800 PA

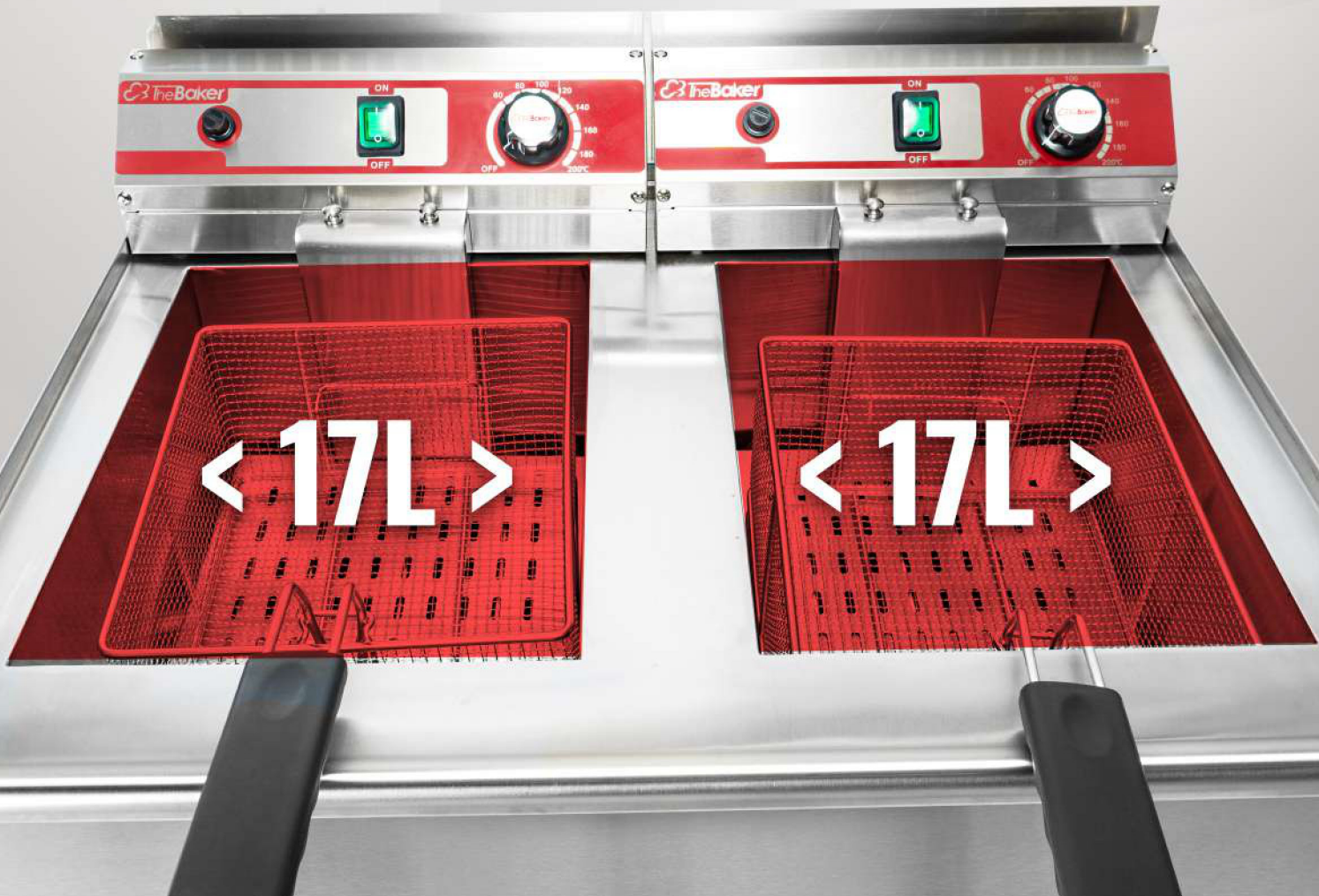


TEMPERATURE:
50-200°C



GAS TYPE:
LPG GAS

**17L EACH
TANK CAPACITY**





DIMENSIONS

ELECTRIC DEEP FRYER TBEF-17L X 2

PRODUCT DIMENSION : 680 X 600 X 640MM

FRY BASKET DIMENSION : 270 X 230 X 130MM, X2

TANK INNER DIMENSION : 350 X 260 X 350MM, X2