

 **The Baker[®]**

GAS DEEP FRYER TBGF-17L STANDING TYPE





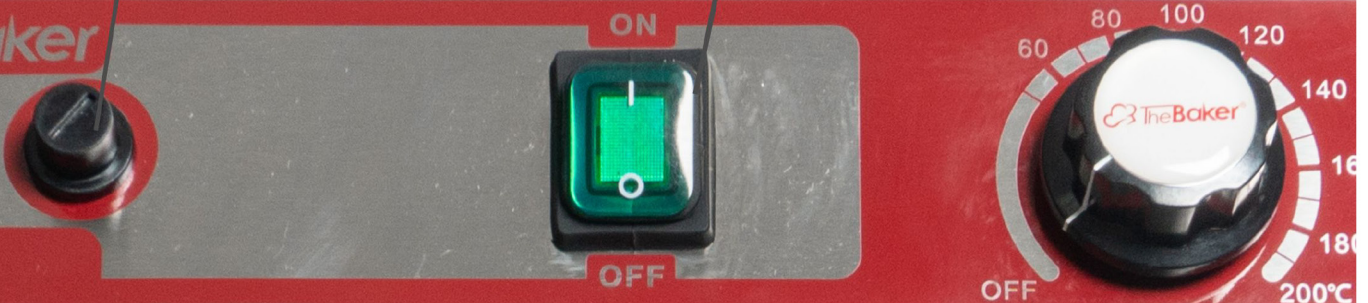
THICK TRIPLE HEATING ELEMENTS FOR EVENLY DISPERSED HEAT.

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



EASY ON/ OFF BUTTON

TEMPERATURE CONTROL SYSTEM





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



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





**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

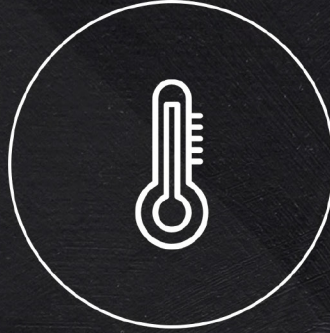


STURDY LEGS FOR SAFE AND STABILIZATION

 **The Baker**[®]



PRESSURE:
2800 PA



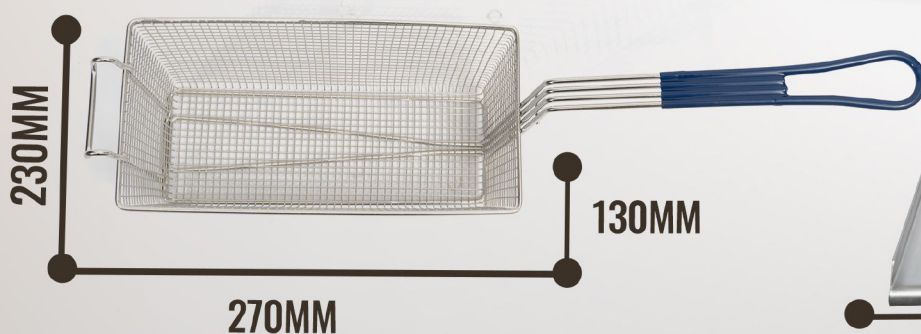
TEMPERATURE:
50-200°C



GAS TYPE:
LPG GAS

17L
TANK CAPACITY





DIMENSIONS

ELECTRIC DEEP FRYER TBGF-17L

PRODUCT DIMENSION : 340 X 680 X 640MM

FRY BASKET DIMENSION : 270 X 230 X 130MM

TANK INNER DIMENSION : 350 X 260 X 350MM