

Turbofryer contact grill

GL 2002



Manual contact grill with two frying zones and easy temperature control

A Turbofryer is the right solution for you who want to control the frying manually. You still get the fast and efficient frying with the upper and lower pan, just like on a Turbomatic (automatic contact grill), but here you are in control of the frying time and temperature for each frying task.

The Turbofryer is the correct choice if you have a smaller need for frying burgers and steaks, and need to regulate frying time and temperature fast or from time to time, for example if you fry meat with varying thickness or need different temperatures and times to achieve the best result.

There are two frying zones and you can regulate the temperature for each zone separately. It gives you plenty of opportunity to use the machine for many different frying tasks.

With a Turbofryer contact grill, you are ensured good quality and a robust grill for your frying tasks.

Advantages

- Easy to use
- Low lifetime cost
- Quick and efficient frying
- Manual control of cooking time and temperature
- Easy to clean





Technical data

External dimensions (W x D x H):
490 x 570 x 210 mm (H: 700 mm when the top pan is up)

Frying surface (W x D):
450 x 390 mm

Number of frying zones:
2 zones

Weight:
43 Kg.

Voltage/Power:
3x400V / 6,6kW
3x230V / 6,6kW (Norway)

Absorbed power:
16,5 Amp.
27,5 Amp. (Norway)

Connection frequency:
50 Hz

Noise:
< 70 dB(A)



Functionality

- Frying of hamburgers, steaks and other meat products
- Can fry products directly from frozen state
- Manual control of upper pan (open/close)
- Manual setting of frying temperatures on each zone
- Rapid cooking

Accessories

- Teflon foil – easy cleaning
- Scraper for cleaning frying pans