

# THE BAKER

## GAS DEEP FRYER

The Baker Gas Deep Fryer is a new kind of products which designed and developed with foreign advanced technology. It's made by good quality stainless steel, beautiful and luxurious. It was used the famous equipment parts, energy-saving, safety and durable. With the comprehensive function and high quality. It is the best choice for the Restaurant, Dining Room, Hotel, Canteen etc.



**Table Type**

| Model                  | TBGF-15E   |
|------------------------|--|
| Capacity of oil tank   | 15 L   |
| Oil fill capacity      | 10 L   |
| Use Gas                | Bottle LPG Gas<br>(with low pressure adjustable valve) |
| Consume Gas Per Bottle | 0.3 kg/h   |
| Pressure of The Gas    | 2800 Pa  |
| Heat Load              | 15.069 MJ/h (3308.4 kcal/h)                            |
| Weight                 | 8 kg   |
| Dimension              | 360 x 530 x 530 mm                                     |

Stock Code : 880703029



**Table Type**

| Model     | TBGF-17G           |
|-----------|--------------------|
| Pressure  | 2800Pa             |
| Gas Type  | LPG Gas            |
| Capacity  | 17L                |
| Dimension | 510 x 505 x 470 mm |

Stock Code : 880703016



**Standing Type**

| Model     | TBGF-23S            |
|-----------|---------------------|
| Pressure  | 2800Pa              |
| Gas Type  | LPG Gas             |
| Capacity  | 23L                 |
| Dimension | 550 x 595 x 1050 mm |

Stock Code : 880703030

\*\*\* Product's specification subject to change without further notice.  
 \*\*\* Actual product may slightly differ from pictures shown.

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