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**Технические характеристики на  
фритюрницы, чугунные контактные  
пластины, пластины из стеклянной  
керамики, электрические плитки  
FT, PVT, PD  
компании **GAM International****

## FT18B - FRYER



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### **2 years warranty**

Two-year warranty on all models

### **Guaranteed quality**

Materials and technologies

Product Code: FT18B

The fryer is FT18B entirely of stainless steel, with safety thermostat, on / off switch and indicator light.

## DESCRIPTION

The presence of a cold zone under the heating elements in steel avoids that the residues on the bottom of the tub burn, saving in this way a frequent replacement of oil. With tap. Product Made-in-Italy. It meets the regulations of the EEC. FT18B: 1 x 18 liters max. capacity

## FT4 - ELECTRIC FRYER



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### **2 years warranty**

Two-year warranty on all models

### **Guaranteed quality**

Materials and technologies

Product Code: FT4

Completely in stainless steel. Oil bowl with rounded sharps, removable for an easy cleaning. Thermostat -switch scale 0°-190°, with indicator light. Cold area for decantation. Steel wire mesh basket with hook for drip-drying. Armoured heating elements. Lift-up head. In the case of the two-bowl models, independent single-bowl use option.

## FT44 - ELECTRIC FRYER



### **2 years warranty**

Two-year warranty on all models

### **Guaranteed quality**

Materials and technologies

Product Code: FT44

Completely in stainless steel. Oil bowl with rounded sharps, removable for an easy cleaning. Thermostat -switch scale 0°-190°, with indicator light. Cold area for decantation. Steel wire mesh basket with hook for drip-drying. Armoured heating elements. Lift-up head. In the case of the two-bowl models, independent single-bowl use option.

## FT8 - ELECTRIC FRYER



### **2 years warranty**

Two-year warranty on all models

### **Guaranteed quality**

Materials and technologies

Product Code: FT8

Completely in stainless steel. Oil bowl with rounded sharps, removable for an easy cleaning. Thermostat -switch scale 0°-190°, with indicator light. Cold area for decantation. Steel wire mesh basket with hook for drip-drying. Armoured heating elements. Lift-up head. In the case of the two-bowl models, independent single-bowl use option. FT8: 1 x 7,8 lt. max. - FT88: 2 x 7,8 lt. max.

## FT88 - ELECTRIC FRYER



### **2 years warranty**

Two-year warranty on all models

### **Guaranteed quality**

Materials and technologies

Product Code: FT88

Completely in stainless steel. Oil bowl with rounded sharps, removable for an easy cleaning. Thermostat -switch scale 0°-190°, with indicator light. Cold area for decantation. Steel wire mesh basket with hook for drip-drying. Armoured heating elements. Lift-up head. In the case of the two-bowl models, independent single-bowl use option. FT8: 1 x 7,8 lt. max. - FT88: 2 x 7,8 lt. max.

## FT99V - ELECTRIC FRYER



### **2 years warranty**

Two-year warranty on all models

### **Guaranteed quality**

Materials and technologies

Product Code: FT99V

Models 9V and 99V are equipped with tap. Furthermore, fryers V are available also in threephase 400V. FT9V: 1 x 8,5 lt. max. - FT99V: 2 x 8,5 lt. max.

### **Available Options**

#### **Power Supply**

400V / 3,75 kW    230V / 3,25 kW

## FT9V - ELECTRIC FRYER



### 2 years warranty

Two-year warranty on all models

### Guaranteed quality

Materials and technologies

Product Code: FT9V

Models 9V and 99V are equipped with tap. Furthermore, fryers V are available also in threephase 400V. FT9V: 1 x 8,5 lt. max. - FT99V: 2 x 8,5 lt. max.

### Available Options

#### Power Supply

400V / 3,75 kW      230V / 3,25 kW

## FRF112 - ELECTRIC FRYER



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### 2 years warranty

Two-year warranty on all models

### Guaranteed quality

Materials and technologies

Product Code: FRF112

The fryers FRF are entirely of stainless steel, with safety thermostat, on / off switch and indicator light. With tap. Product Made-in-Italy. It meets the regulations of the EEC. Professional electric fryer with moulded tank in stainless steel. Available in bench version for the model of 12 Litres and 12 +12 Litres. Available in complete version with stand

### Available Options

#### Stand

Stainless steel stand (+500mm height)

## FRG11 - COOKER



### **2 years warranty**

Two-year warranty on all models

### **Guaranteed quality**

Materials and technologies

Product Code: FRG11

The cooker FRG11 is completely in stainless steel and the grill in cast iron is enamelled in black. It is provided with a safety pilot and it is suitable either for methane gas and LPG. Upon delivery it is suitable for methane gas. The flame is adjustable. LPG-nozzles are included.

## FRF212 - ELECTRIC FRYER



### **2 years warranty**

Two-year warranty on all models

### **Guaranteed quality**

Materials and technologies

Product Code: FRF212

The fryers FRF are entirely of stainless steel, with safety thermostat, on / off switch and indicator light. With tap. Product Made-in-Italy. It meets the regulations of the EEC. Professional electric fryer with moulded tank in stainless steel. Available in bench version for the model of 12 Litres and 12 +12 Litres. Available in complete version with stand

### **Available Options**

Stand

Stainless steel stand (+500mm height)

[Click Image for Gallery](#)

## PD - CAST IRON CONTACT PLATE



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### **2 years warranty**

Two-year warranty on all models

### **Guaranteed quality**

Materials and technologies

Product Code: PD

Designed and realized for an intensive and long-lasting use, they have cast iron contact plates with a ceramic glass treatment, which grant the maximal resistance, easiness in cleaning and an optimal heat conductivity in order to grant a better hygiene and to avoid acids and salts in addition to an absolutely resistance to oxidation. They are available with smooth, scored or mixed cast iron plates or with smooth stainless steel plates. The external structure is realized in stainless steel; the heating elements are armoured and they are assembled directly to the heating plates to grant a quick heating and an optimal cooking. They are equipped with two adjustable thermostats with a range until 300° C which allow to use separately the upper or the lower plate.

### **Available Options**

#### **Plate**

**mixed smooth and scored on the bottom and scored on top - double**

**smooth on bottom - scored on top - double**

**scored on top and bottom - double**



**PVTSL - CERAMIC GLASS CONTACT PLATES**



**Available Options**

**Plate**

- smooth on bottom - scored on top - single
- smooth on bottom and on top - single
- scored on bottom and on top - single

**2 years warranty**

Two-year warranty on all models

**Guaranteed quality**

Materials and technologies

Product Code: PVTSL

The contact grill made of glass ceramic are designed and realized for an intensive and longlasting use; they have a ceramic glass contact plates, which grant maximal resistance, easiness in cleaning and an optimal heat conductivity in order to grant a better hygiene and to avoid acids and salts in addition to an absolutely resistance to oxidation. They are avaiable with smooth, scored or mixed cast plates. The external structure is realized in stainless steel; the heating elements are armoured and they are assembled directly to the heating plates to grant a quick heating and an optimal cooking. They are equipped with two adjustable thermostats with a range until 300°C which allow to use separately the upper and the lower plate.

**PVTDL - CERAMIC GLASS CONTACT PLATES**



Click Image for Gallery

**2 years warranty**

Two-year warranty on all models

**Guaranteed quality**

Materials and technologies

Product Code: PVTDL

The contact grill made of glass ceramic are designed and realized for an intensive and longlasting use; they have a ceramic glass contact plates, which grant maximal resistance, easiness in cleaning and an optimal heat conductivity in order to grant a better hygiene and to avoid acids and salts in addition to an absolutely resistance to oxidation. They are avaiable with smooth, scored or mixed cast plates. The external structure is realized in stainless steel; the heating elements are armoured and they are assembled directly to the heating plates to grant a quick heating and an optimal cooking. They are equipped with two adjustable thermostats with a range until 300°C which allow to use separately the upper and the lower plate.

**Available Options**

**Plate**

- smooth on top and on bottom - double
- smooth on bottom and smooth + scored on top - double
- smooth on bottom - scored on top - double
- scored on top and bottom - double



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