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## GAS DEEP FAT FRYERS



**SCAN ME** and download  
all the technical datasheets of the range!



## Gas deep fat fryers "Defi"

- Round vats Ø 400 mm, depth 250 mm
- One 13 kW burner per vat (15 kW for AV versions)
- Useful capacity: 15 to 18 liters
- Output : 25 kg/hour in pre-cooking and 50 kg in cooking
- Perforated shelf in the upper part
- Thermometer on the front
- Draincock
- Piezo-electric ignition
- Regulation by thermostatic bloc
- Thermocouple and overheating safety devices
- Delivered with: 1 chips scoop, 1 slotted spoon, 1 drainage bucket
- Please notify the gas used on the order
- Must be installed by a qualified technician

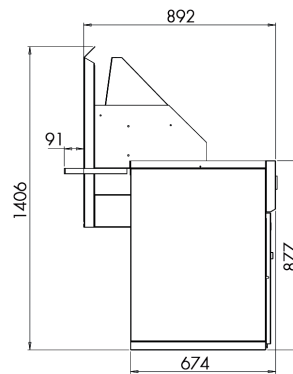
### Version with equipment for steam and burned gas exhaustion:

"Equipped version": AV

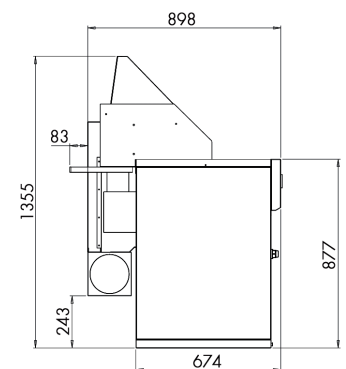
- Fat vapors and burnt gas go into a lateral exhaustion box, opening Ø 180 mm. Appliance delivered with an exhaustion ventilator (motor), an electro-gate, a safety device by resostat, a motor circuit breaker linked to the electro-gate.
- Gas supply occurs only when the appliance is enough ventilated, which is controlled by a resostat situated at the entrance of the exhaustion ventilator. In case the evacuation is not convenient, the electro-gate cuts the gas supply automatically. This device is designed for an evacuation at maxi 5 meters maximum from the ground.
- The motor must be installed at 1 meter maximum from the fryer for a good exhaustion of vapour and burned gas.
- In other cases, please consult us.



### ▶ WITHOUT EXHAUSTION



### ▶ WITH EXHAUSTION



- 1 Straight cheeks
- 2 Discreet thermometer
- 3 Pressed vats
- 4 Doors with lid function



Audrey and Jean-Philippe, runners-up in the 2025 World French Fry Championship.

In 2023, they chose a Défi 3-vat fryer for "La Friterie du ch'nord au sud" in La Ciotat.

## Gas deep fat fryers "Defi"



**Hygiene and safety:** Pressed and welded vats, flushmounted thermometers and simple design for quick and easy cleaning.

**Ergonomics:** Control panel placed higher

**Quality preparation:** Crispy fries with a soft, fluffy centre!



FGA1GP

### 1 vat

Designation	L x D mm	Kg	Height 1410 mm	PROPANE	NATURAL GAS
			Ref.	Ref.	
1 vat	580 x 983	92		<b>FGA1GP</b>	<b>FGA1GN</b>



FGA2GP

### 2 vats

Designation	L x D mm	Kg	Height 1410 mm	PROPANE	NATURAL GAS
			Ref.	Ref.	
2 vats	1120 x 983	162		<b>FGA2GP</b>	<b>FGA2GN</b>
2 vats - equipped version	1120 x 983	165		<b>FGA2AVGP</b>	<b>FGA2AVGN</b>

 Shipping within 48h



FGA3GP

### 3 vats

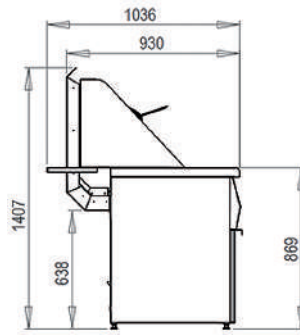
Designation	L x D mm	Kg	Height 1410 mm	PROPANE	NATURAL GAS
			Ref.	Ref.	
3 vats	1660 x 983	232		<b>FGA3GP</b>	<b>FGA3GN</b>
3 vats - equipped version	1660 x 983	235		<b>FGA3AVGP</b>	<b>FGA3AVGN</b>

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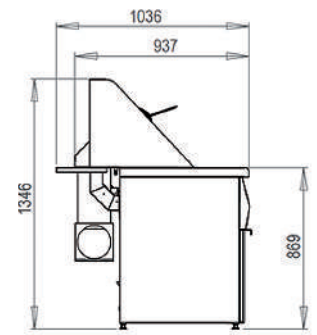
## Gas deep fat fryers Santana

- Stainless steel
- Round vats Ø 400 mm with lid
- 18kw burner per round vat
- Capacity : 15 to 18 liters (round vats)
- Output : 70kg/ Hour second frying
- High capacity perforate shelf
- 1 drain pan with spout and handles per fryer
- Electronic regulation
- Delivered with : 1 chip scoop and 1 slotted spoon
- Please notify the gas used on the order
- Must be installed by a qualified technician

### ▶ WITH FLUE



### ▶ WITH VENTILATION



FGS3CVN



#### Optional square vat:

- Ideal for frying meat
- Less oil required for frying
- 2 baskets per square vat
- 1 removable basket holder



#### Ventilation:

- Ventilation system
- Powerful and silent motor
- Safety optimized by pressure switch



#### Glass interface:

- Sustainability
- Optimal hygiene
- Simple and secure to use
- Electronic regulation to the exact temperature with PID



#### Ergonomics / Cleaning:

- Welded body
- Low level gas connection
- Double insulated doors
- Easy accessibility to the components

#### Automatic electronic ignition:

- No pilot light
- Improved ergonomics

#### Optimized performance:

- Rationalized combustion chamber
- Improved stainless steel flue
- Complete insulation of combustion chamber
- Precise management of gas pressures

#### Security:

- Electronic control box with flame detection
- Security thermostat

#### Draining:

- Optional automatic filtration of the oil
- Light drainage container

**Gas deep fat fryers Santana** 

**With round vats**



Designation			L x D x H mm	Kg	PROPANE Ref.	NATURAL GAS Ref.
1 round vat	○		580 x 1036 x 1407	95	<b>FGS1P</b>	<b>FGS1N</b>
2 round vats	○○		1120 x 1036 x 1407	190	<b>FGS2P</b>	<b>FGS2N</b>
2 round vats with ventilation	○○		1120 x 1036 x 1346	193	<b>FGS2VP</b>	<b>FGS2VN</b>
3 round vats	○○○		1660 x 1036 x 1407	280	<b>FGS3P</b>	<b>FGS3N</b>
3 round vats with ventilation	○○○		1660 x 1036 x 1346	284	<b>FGS3VP</b>	<b>FGS3VN</b>
4 round vats	○○○○		2200 x 1036 x 1407	380	<b>FGS4P</b>	<b>FGS4N</b>
4 round vats with ventilation	○○○○		2200 x 1036 x 1346	385	<b>FGS4VP</b>	<b>FGS4VN</b>
5 round vats	○○○○○		2740 x 1036 x 1407	480	<b>FGS5P</b>	<b>FGS5N</b>
5 round vats with ventilation	○○○○○		2740 x 1036 x 1346	485	<b>FGS5VP</b>	<b>FGS5VN</b>

**With square vat**



Designation			L x D x H mm	Kg	PROPANE Ref.	NATURAL GAS Ref.
1 round vat and 1 square vat	○ □		1120 x 1036 x 1407	190	<b>FGS1CP</b>	<b>FGS1CN</b>
1 round vat and 1 square vat / with ventilation	○ □		1120 x 1036 x 1346	195	<b>FGS1CVP</b>	<b>FGS1CVN</b>
2 round vats and 1 square vat	○○ □		1660 x 1036 x 1407	280	<b>FGS2CP</b>	<b>FGS2CN</b>
2 round vats and 1 square vat / with ventilation	○○ □		1660 x 1036 x 1346	284	<b>FGS2CVP</b>	<b>FGS2CVN</b>
3 round vats and 1 square vat	○○○ □		2200 x 1036 x 1407	380	<b>FGS3CP</b>	<b>FGS3CN</b>
3 round vats and 1 square vat / with ventilation	○○○ □		2200 x 1036 x 1346	385	<b>FGS3CVP</b>	<b>FGS3CVN</b>
4 round vats and 1 square vat	○○○○ □		2740 x 1036 x 1407	480	<b>FGS4CP</b>	<b>FGS4CN</b>
4 round vats and 1 square vat / with ventilation	○○○○ □		2740 x 1036 x 1346	485	<b>FGS4CVP</b>	<b>FGS4CVN</b>

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## Option for gas deep fat fryers Santana



Neutral zone for salting vat

**CONSULT US**



Friteuse 3 cuves Santana installée dans un food truck



## Complements for gas deep fat fryers



**FGSPCR**

Designation	Ref.
Support + 2 baskets	<b>FGSPCR</b>
Stainless steel chips scoop	<b>SEFG0077</b>
Slotted spoon Ø 24 cm	<b>4560FG0212</b>
Filter 45 microns	<b>ITFLSY</b>
Spare filter	<b>4550ITFLSR</b>
Stainless steel drainer	<b>4540EGOUTT</b>



**SEFG0077**



**4560FG0212**



**ITFLSY**



**4540EGOUTT**

# Professional rotisseries



INOTECH is a SOFINOR brand, we have been manufacturing a wide range of professional rotisseries for 30 years:

- **Seduction range:** Gas spit-rotisseries with large flames for restaurants and the food trades
- **Legend range:** Gas spit-rotisseries with large flames for restaurants, caterers, butcheries, supermarkets
- **Planetary range:** Production spit-rotisseries with large flames for roasters
- **Prelude range:** Radiant burners with spits - The essential to begin with
- **Comfort and Prestige ranges:** Radiant burners spit rotisseries for roasters indoors or outdoors
- **Electric rotisseries ranges:** Vertical or with rotating baskets for butcheries and supermarkets



HYGIENE  
ERGONOMICS  
SAFETY  
SUSTAINABLE\*

\*develop without destroying

**ASK FOR OUR INOTECH PRICE LIST!**

**Our team of specialists is at your disposal to advise you.**

**Contact them at +33 3 20 10 91 64**

**or by mail : [export@inotech-france.com](mailto:export@inotech-france.com)**