

ELECTRIC FRYER 1 WELL 21 L DIGITAL CONTROLS

Fryer made of AISI 304 stainless steel, 20/10 mm thickness top. Pressed well, sealed into top, generously coved with large drain zone; each well delivered with 2 baskets and 1 lid. Digital controls. Electronic circuit board for control and display temperature 0-190°C, melting and 100°C hold function programming, sound alarm, automatic basket lifting. Tilting heating elements in the well. Pre-setting for remote control of power peaks.



<i>Basket lifting</i>	automatic	<i>Control panel</i>	digital
<i>Liter each well</i>	21	<i>Power supply</i>	Electricity
<i>Productivity</i>	36 kg/h french fries (AGA)	<i>Well quantity</i>	1
<i>Worktop thickness</i>	2 mm		

Functional features

- Electric fryer 1 well made in AISI 304 stainless steel - capacity 21 lt
- Large recess in the upper section for oil expansion with the same capacity of the well.
- Heating by electrical heating elements fitted inside the well, which can be tipped vertically for easy cleaning.
- Fried potatoes productivity (base on AGA standards): 36 kg/h per well.
- Heat exchange surface area calculated for specific output of no more than 5 watt/cm² for a longer oil life.
- Electronic control of operating temperature from 0°C to 190°C with precision $\pm 1^\circ\text{C}$, display of set and operating temperatures.
- Electronic circuit control board with following functions: frying programs, "melting" program, hold program at 100°C and self-diagnostics for faults, sound alarm.
- Programmable basket automatic lifting system.
- Optimal functionality and easy cleaning due to absence of fixed back basket hanger.
- Installations through suitable accessories: freestanding on feet, on multi-elements support.

Constructional features

- Work top made in AISI 304 stainless steel, 20/10 thickness with Scotch Brite finish.
- External panels in stainless steel, dashboard with side panels in AISI 304 stainless steel, Scotch Brite finish.
- Side-by-side top juxtaposition very rigid and accurate guaranteeing max quality and hygiene.
- Oil drain pipe fixed to well, with ball-valve tap fitted with heat-resistant handle.
- Sealed flue on the top.
- Hinged door, right opening, with sandwich panel, made in AISI 304 stainless steel, grip directly pressed on the door plate, easy to clean.

Safety equipment and approvals

- Safety thermostat
- Safety cut off when the electric elements are in the vertical position.
- CE approvals in respect of all directives and regulations.
- Approval to European Standard EN 1672-2 Hygienic Design.
- The product conforms to EC 1935/2004 Regulation and 21/03/1973 Rulemaking (Materials and Objects that are destined to come into Contact with Aliments).
- IPX5 protection rating.

Standard equipment

- n.2 baskets each well, made in chromium-plated steel, dimensions 15x36.8x12 cm
- Well lid in AISI 304 stainless steel full covering of the well, it can be fitted under the fryer.
- Chromium-plated steel bottom mesh with basket support outside the well.
- Oil drainage line extension located inside the door, for safe and easy oil drainage of oil, even when hot, away from the fryer itself.

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Technical Data

<i>Working voltage</i>	400V 3N~ / 50Hz	<i>Net Weight</i>	65 kg
<i>Gross Weight</i>	75 kg	<i>Electric Power</i>	18 kW
<i>Dimensions</i>	40x92x75 cm	<i>Packing</i>	40x90x116 cm

Icon9000 prof.900 - 2 mm
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