

## 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, oil filtering and automatic inlet oil in well. 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>Energy Control</i> | Pre-Setting for remote control of power peaks | <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/cm<sup>2</sup> 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.
- Oil recirculation function: Model equipped with oil recirculation function: collecting oil container with the same capacity of the frying well, designed for filter housing. Rotating the lever, the drainage valve will be opened and oil is collected into the container by gravity filtration passing through the mesh of the filter. When well is empty, the operator can decide to change oil or to fill again the same oil automatically in the well through a special dip pipe.
- Optimal functionality and easy cleaning due to absence of fixed back basket hanger.
- Installations: freestanding on feet.

### 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



# 0N1FR1EX



- 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.
- 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.

## Technical Data

|                        |                 |                       |               |
|------------------------|-----------------|-----------------------|---------------|
| <i>Working voltage</i> | 400V 3N~ / 50Hz | <i>Net Weight</i>     | 75 kg         |
| <i>Gross Weight</i>    | 80 kg           | <i>Electric Power</i> | 18 kW         |
| <i>Dimensions</i>      | 40x92x90 cm     | <i>Packing</i>        | 51x106x119 cm |

Icon9000 prof.900 - 2 mm  
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