

GAS FRYER 1 WELL 22 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. Heat exchange pipes inside the well. Electronic spark ignition, control pilot flame by IONIZATION, safety thermostat.



Control panel	digital	Liter each well	22
Power supply	Gas	Productivity	28 kg/h french fries (AGA)
Well quantity	1	Worktop thickness	2 mm

Functional features

- Electric fryer 1 well made in AISI 304 stainless steel - capacity 22 lt
- Large recess in the upper section for oil expansion with the same capacity of the well.
- Heating by heat exchange pipes made in AISI 304 stainless steel dipped in the cooking oil for a direct and effective heat transfer.
- Flame ionization system together with a precise thermostatic control ensures appliance working only when real needed (reduction of energy waste and optimization of the cooking process), with an energy saving of up to 600 kW per year, compared to fryers with pilot flame group.
- Fried potatoes productivity (base on AGA standards): 28 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 spark ignition.
- 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.
- Optimal functionality and easy cleaning due to absence of fixed back basket hanger.
- Installations through suitable accessories: freestanding on feet, on multi-elements support, cantilever on beam.

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

- Security control on gas operation ensured by thermostatic valve, pilot light and thermocouple.
- 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).
- IPX4 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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Optional

- Single basket in chromed steel.

Technical Data

<i>Working voltage</i>	230V 1N~ / 50Hz	<i>Net Weight</i>	60 kg
<i>Gross Weight</i>	70 kg	<i>Electric Power</i>	0,03 kW
<i>Gas Power</i>	21 kW	<i>Dimensions</i>	40x92x75 cm
<i>Packing</i>	46x102x115 cm		

Icon9000 prof.900 - 2 mm
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