

0N1FR7IX



GAS FRYER 1 WELL 23 L V SHAPED DIGITAL CONTROLS

Fryer made of AISI 304 stainless steel, 20/10 mm thickness top. Pressed "V" well - without burner in - 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. Heat exchange pipes outside the well. Electronic spark ignition, control pilot flame by IONIZATION, safety thermostat.



Basket lifting	automatic	Control panel	digital
Liter each well	23	Power supply	Gas
Productivity	32 kg/h french fries (AGA)	Well quantity	1
Well type	Max Power - heat exchange pipes	Worktop thickness	2 mm

Functional features

- Electric fryer 1 well made in AISI 304 stainless steel - capacity 23 lt
- Large recess in the upper section for oil expansion with the same capacity of the well.
- Well with special "V" shape.
- Heating by heat exchange pipes positioned outside the well with special shape optimising the heat exchange surface area.
- 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): 32 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.
- 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

- Front panel separating the hot area in the under compartment for operator protection.
- Security control on gas operation ensured by thermostatic valve, pilot light and thermocouple.



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Icon9000 prof.900 - 2 mm

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- 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 13.8x36.8x13.3 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

Working voltage	230V 1N~ / 50Hz	Net Weight	85 kg
Gross Weight	90 kg	Electric Power	0,1 kW
Gas Power	25 kW	Dimensions	40x92x90 cm
Packing	46x102x170 cm		

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