

GAS FRYER 1 WELL 16 L DIGITAL CONTROLS

Fryer made of AISI 304 stainless steel, 20/10 mm thickness top. Pressed wells, sealed into top, generously coved with large drain zone; each well delivered with 1 basket and 1 lid. Digital controls. Electronic circuit board for control and display of the temperature 0-190°C, melting and 90°C hold function programming, sound alarm at the end of cooking time. Heat exchange pipes inside the well. Electric spark ignition, safety thermostat.



Functional features

- Gas fryer 1 well made in AISI 304 stainless steel - capacity 16 lt.
- Large recess in the upper section for oil expansion with the same capacity of the well.
- Cuve designed with cold area for collecting cooking residues.
- Heating by AISI304 stainless steel heat exchange pipes, of particular shape to optimize the exchange surface, immersed in oil for direct and effective heat transmission.
- Heat exchange surface area calculated for specific output of no more than 5 watt/cm² for a longer oil life.
- Fried potatoes productivity (base on AGA standards A.G. 309 - 1994 (M.O.T. 2.1.1 - 88): 16.8 kg/h per well.
- Electronic control of operating temperature, through digital sensor (PT1000) immersed in cooking fat, from 0°C to 190°C with precision $\pm 1^\circ\text{C}$. Display of set and operating temperatures.
- Electronic circuit control board for the management of frying processes with time-temperature setting, 90°C holding and "melting" function (for melting solid fats), acoustic warning of end of cooking and self-diagnosis for any anomalies with warning on the display. Display of frying time and temperature (set and current).
- Electric spark ignition, manual ignition allowed.
- Basket hanger for dripping.
- 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.
- Radiused rear splashback on the worktop h = 4 cm.
- Chimney for heat exhaust, h = 25 cm, with removable enamelled cast iron guard.
- Lower compartment with doors.
- 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

- Each well delivered with: nr. 1 basket made in chromed steel dimensions in cm 28 x 27.3 x 13.
- 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 for safe and easy oil drainage of oil, even when hot, away from the fryer itself.

Optionals and Accessories

- Single full well basket; 2 chromed stainless steel baskets for well.
- Oil filter, oil drain container.

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Technical Data

<i>Working voltage</i>	230V 1N~ / 50Hz	<i>Electric Power</i>	0,001 kW
<i>Gas Power</i>	16,5 kW	<i>Dimensions</i>	40x92x75 cm
<i>Packing</i>	102x46x116 cm		

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Icon9000 prof.900 - 2 mm

