

GAS FRYER 2 WELLS 22+22 L

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 2 baskets and 1 lid. Mechanical controls. Temperature control through thermostat 100-185°C. Heat exchange pipes inside the well. Electronic spark ignition, safety thermostat.



Control panel	mechanical	Liter each well	22
Power supply	Gas	Productivity	54 kg/h french fries (AGA)
Well quantity	2	Worktop thickness	2 mm

Functional features

- Gas fryer 2 wells made in AISI 304 stainless steel - capacity 22+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.
- Fried potatoes productivity (base on AGA standards): 27 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, manual ignition allowed.
- Temperature control through thermostat with diathermic oil (+ sensitive).
- 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.
- Metal ergonomic knobs with ceramic fiber insulation.
- Rubber protection under the knobs against water infiltration.
- Sealed flue on the top.
- Hinged doors, 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.

Optional

- Single basket in chromed steel.

Technical Data

Working voltage	230V 1N~ / 50Hz	Net Weight	110 kg
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Gross Weight	120 kg	Electric Power	0,05 kW
Gas Power	42 kW	Dimensions	80x92x75 cm
Packing	86x102x118 cm		

Icon9000 prof.900 - 2 mm
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