

## ELECTRIC FRYER 2 WELLS 15+15 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 temperature 0-190°C, melting and 100°C hold function programming, sound alarm. Tilting heating elements in the well. Pre-setting for remote control of power peaks.



Control panel	digital	Energy Control	Pre-Setting for remote control of power peaks
Liter each well	15	Power supply	Electricity
Productivity	38 kg/h french fries (AGA)	Well quantity	2
Worktop thickness	2 mm		

### Functional features

- Electric fryer 2 wells made in AISI 304 stainless steel - capacity 15 + 15 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): 19 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.
- 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 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).
- IPX5 protection rating.

### Standard equipment

- n.1 basket each well, made in chromium-plated steel, dimensions 22.5x28x12 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

- 2 baskets made in chromium-plated steel, each well.

### Technical Data



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# 1N1FR6ED



<i>Working voltage</i>	400V 3N~ / 230V 3~ / 50÷60 Hz	<i>Net Weight</i>	120 kg
<i>Gross Weight</i>	130 kg	<i>Electric Power</i>	21 kW
<i>Dimensions</i>	80x92x75 cm	<i>Packing</i>	86x102x116 cm

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Icon9000 prof.900 - 2 mm