

1S1FR4GD



GAS FRYER 2 WELLS 16+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.



Control panel	digital	Liter each well	16
Power supply	Gas	Product fitting up	with integrated undercompartment
Productivity	16.8 kg/h french fries each well	Well quantity	2
Worktop thickness	2 mm		

Functional features

- Gas fryer 2 wells made in AISI 304 stainless steel - capacity 16 + 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.
- Pre-set appliance for installation freestanding on feet; with specific accessories on cantilever on beam.

Constructional features

- Work top made in AISI 304 stainless steel, 20/10 thickness with Scotch Brite finish.
- Control panel made in AISI 304 stainless steel, thickness 12/10 mm, Scotch-Brite finish. Side paneling made in AISI 304 stainless steel, back panel in stainless steel.
- 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 two doors.
- Hinged doors, with sandwich panel, made in AISI 304 stainless steel, grip directly pressed on the door plate, easy to clean.
- Height adjustable floor-mounted feet in AISI 304 stainless steel, non-scratch sole in insulating plastic material. Feet are supplied at a fixed height of 15 cm. Foot extension 5 cm (minimum height / maximum height: 87.5 / 92.5 cm).
- Access to all components through front compartment or control console.

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).



Angelo Po Grandi Cucine S.p.A. con socio unico - 41012 Carpi (MO) Italy - Strada Statale Romana Sud, 90
web: www.angelopo.com - email: angelopo@angelopo.it

06/07/2023

GAS FRYER 2 WELLS 16+16 L DIGITAL CONTROLS

Icon7000 prof.700

1S1FR4GD



- 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.
- Wheels.

Technical Data

<i>Working voltage</i>	230V 1N~ / 50Hz	<i>Net Weight</i>	93 kg
<i>Gross Weight</i>	108 kg	<i>Electric Power</i>	0,001 kW
<i>Gas Power</i>	33 kW	<i>Dimensions</i>	80x72x90 cm
<i>Packing</i>	86x82x130 cm		

Icon7000 prof.700
GAS FRYER 2 WELLS 16+16 L DIGITAL CONTROLS